

## Powrót do Kanto

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (90.9%)	80 %	6
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	40 g	30 min	11 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Sabro	10 g	10 min	15 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Sabro	10 g	5 min	15 %
Boil	Mosaic	10 g	0 min	10 %
Boil	Sabro	10 g	0 min	15 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Sabro	20 g	4 day(s)	15 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Kaffir	10 g	Secondary	4 day(s)
Fining	Mech Irlandzki	10 g	Boil	15 min