

# Prima aprilis US-05 01.04.2025r

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **20.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	4 kg (70.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.8%)	79 %	10
Grain	Strzegom Karmel 300	0.5 kg (8.8%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	25 g	60 min	14.5 %
Aroma (end of boil)	Huell Melon	50 g	10 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min