

Szycha z Polski

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **8.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **9 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (76%) | 80 % | 4 |
| Grain | Strzegom Red Activ 30-40 | 0.7 kg (15.2%) | 80 % | 35 |
| Grain | Strzegom Cooke 40-60 | 0.15 kg (3.3%) | 72 % | 50 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.2%) | 68 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.155 kg (3.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8 % |
| Boil | Marynka | 20 g | 30 min | 8 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 800 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|----------|-------|
| Fining | Whirlfloc T | 0.5 g | Boil | 5 min |
| Other | Glukoza | 700 g | Bottling | --- |