

# tlamok

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **6**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **12 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **70 C**, Time **50 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **50 min** at **70C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (65%)	80 %	4
Grain	Płatki owsiane	1 kg (10%)	60 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (5%)	72 %	4
Grain	Płatki pszeniczne	2 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	eclipse	6 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---