

# Warsztaty KRK e10

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	9.7 %
Boil	Zula	20 g	15 min	9.7 %
Aroma (end of boil)	Zula	50 g	2 min	9.7 %
Dry Hop	Zula	25 g	3 day(s)	9.7 %
Dry Hop	Zula	35 g	2 day(s)	9.7 %

## Notes

- Złanie na cichą  
Smak i zapach wskazują na zakażenie (pachnie to dziwnie, trochę chemicznie, trochę aptecznie)  
BLG = 3,5  
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