

## wszystko od początku II

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **6.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **55 C**, Time **2 min**
- Temp **70 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **8.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **2 min** at **55C**
- Keep mash **55 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (81.6%)	79 %	6
Grain	Strzegom Monachijski typ II	0.3 kg (12.2%)	79 %	22
Grain	Carahell	0.15 kg (6.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Aroma (end of boil)	Sybilla	20 g	0 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis