

# KRAKÓW e.27 - 21.07.2024

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 2.8 kg (84.8%) | 81 %  | 4   |
| Grain | Pszeniczny                 | 0.3 kg (9.1%)  | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.2 kg (6.1%)  | 79 %  | 16  |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Galaxy         | 10 g   | 60 min   | 18.6 %     |
| Boil                | Galaxy         | 5 g    | 10 min   | 18.6 %     |
| Aroma (end of boil) | Galaxy         | 15 g   | 1 min    | 18.6 %     |
| Aroma (end of boil) | Southern Cross | 20 g   | 1 min    | 13 %       |
| Dry Hop             | Galaxy         | 30 g   | 5 day(s) | 18.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Gęstość końcowa: 3.2 BLG  
*Aug 22, 2024, 12:47 AM*