

KANGOOR

- Gravity **13.6 BLG**
- ABV ---
- IBU **45**
- SRM **7.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (84.7%) | 80 % | --- |
| Grain | Viking Munich Malt | 0.5 kg (8.5%) | 78 % | --- |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.4%) | 70 % | 299 |
| Grain | Viking Wheat Malt | 0.2 kg (3.4%) | 83 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Galaxy | 25 g | 60 min | 15 % |
| Boil | vic secret | 20 g | 15 min | 8 % |
| Boil | vic secret | 30 g | 5 min | 8 % |
| Boil | Galaxy | 30 g | 0 min | 15 % |
| Dry Hop | Galaxy | 20 g | 4 day(s) | 15 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |

Yeasts

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

| | | | | |
|----------------------|-----|--------|-------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |
|----------------------|-----|--------|-------|------------------|