

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **80**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **20 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Strzegom Wiedeński	5 kg (76.9%)	79 %	10
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	11 %
Boil	Chinook	35 g	30 min	11 %
Boil	Cascade	100 g	10 min	5.5 %
Dry Hop	Cascade	150 g	---	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

Notes

- idealne proporcje co do strat, wyszło 12,8 blg.
Do wyśładzania dodaje 9/10 l wody
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