

Nieźle ziółko

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **9.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	3.5 kg (85.4%)	79 %	5
Grain	Strzegom Karmel 300	0.2 kg (4.9%)	70 %	300
Grain	Barley, Flaked	0.4 kg (9.8%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	13.7 %
Boil	Mosaic	20 g	20 min	12 %
Aroma (end of boil)	Citra	30 g	1 min	13.5 %
Aroma (end of boil)	Eureka!	20 g	1 min	18 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	200 ml	Fermentis