

## 24-25/04

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 4 kg (88.9%)   | 80 %  | 5   |
| Grain | Simpsons - Maris Otter | 0.5 kg (11.1%) | 81 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 30 g   | 60 min | 6 %        |
| Boil    | Cascade | 40 g   | 45 min | 6 %        |
| Boil    | Cascade | 30 g   | 10 min | 6 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |