

2k19 in da house

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Castlemalting - Cara Clair | 0.5 kg (10%) | 78 % | 4 |
| Grain | Pilzneński | 4.5 kg (90%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Iunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 0 min | 11 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Nelson Sauvín | 100 g | 2 day(s) | 11 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 150 ml | Wyeast Labs |