

# ALOVE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Whirlpool	Waimea	10 g	0 min	15.3 %
Whirlpool	Cascade PL	10 g	15 min	5.2 %
Whirlpool	Chinook	10 g	0 min	13 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	Kaffir	10 g	Boil	10 min
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