

## BOOWAPA 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (44.4%)	81 %	4
Grain	Pszeniczny	0.53 kg (10.2%)	85 %	4
Grain	Amber Malt	0.2 kg (3.9%)	75 %	43
Grain	Caramel/Crystal Malt - 60L	0.25 kg (4.8%)	74 %	118
Grain	Płatki owsiane	0.4 kg (7.7%)	60 %	3
Grain	Maris Otter Pale Malt	1.5 kg (29%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	10 min	13.1 %
Boil	Simcoe	5 g	10 min	13.3 %
Whirlpool	Simcoe	20 g	15 min	13.3 %
Whirlpool	Nelson Sauvín	20 g	15 min	12.06 %
Whirlpool	Mosaic	25 g	15 min	11.7 %
Whirlpool	Citra	20 g	15 min	13 %