

## FAH 3

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **40 C**, Time **0 min**
- Temp **62 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Malteurop	6 kg (100%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	15 min	11.7 %
Whirlpool	Simcoe	15 g	10 min	13.2 %
Whirlpool	Amarillo	15 g	10 min	9.5 %
Whirlpool	Mosaic	15 g	10 min	11.7 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Mosaic	30 g	5 day(s)	11.7 %
Boil	Magnum	30 g	45 min	11.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	WHRLIFLOC T	0.5 g	Boil	5 min