

lessmeansbetter

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **15**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 0.7 kg (24.1%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (17.2%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (17.2%) | 78 % | 4 |
| Grain | Monachijski | 0.7 kg (24.1%) | 80 % | 16 |
| Grain | Płatki pszeniczne | 0.5 kg (17.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 10 g | 30 min | 9.5 % |
| Aroma (end of boil) | anthanum | 30 g | 5 min | 4 % |
| Whirlpool | cashmere | 30 g | 0 min | 7.3 % |
| Aroma (end of boil) | Marynka | 10 g | 5 min | 9.5 % |