

## P13

- Gravity **15 BLG**
- ABV ---
- IBU **33**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (76.9%)	85 %	7
Grain	Pszeniczny	0.5 kg (15.4%)	85 %	4
Grain	Oats, Flaked	0.125 kg (3.8%)	80 %	2
Grain	Corn, Flaked	0.125 kg (3.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	15 g	60 min	6.6 %
Boil	Barbe Rouge	15 g	35 min	6.6 %
Boil	Barbe Rouge	5 g	5 min	6.6 %
Dry Hop	Barbe Rouge	15 g	5 day(s)	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min