

## pa2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Barley, Flaked	1 kg (16.7%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Aroma (end of boil)	Ahtanum	30 g	5 min	5 %
Whirlpool	Chinook	30 g	0 min	13 %
Dry Hop	Ahtanum	70 g	5 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	safale