

U1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.35 kg (74.3%) | 80 % | 5 |
| Grain | Pilznieński | 0.5 kg (6.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.85 kg (11.8%) | 85 % | 4 |
| Grain | Weyermann - Carared | 0.5 kg (6.9%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Michigan Cooper | 15 g | 60 min | 14 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Michigan Cooper | 30 g | 10 min | 14 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Michigan Cooper | 5 g | 0 min | 14 % |
| Aroma (end of boil) | Citra | 5 g | 0 min | 12 % |
| Dry Hop | Michigan Cooper | 50 g | 1 day(s) | 14 % |
| Dry Hop | Citra | 50 g | 1 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|