

w23bpa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (68.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (19.6%)	79 %	10
Grain	Abbey Malt Weyermann	0.3 kg (5.9%)	75 %	45
Grain	Carabelge	0.3 kg (5.9%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Spalt	30 g	15 min	5.5 %

Yeasts

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