

## w30

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **15**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **76 C**, Time **60 min**

### Mash step by step

- Heat up **29.6 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.8 kg (48.6%)	79 %	6
Grain	Żytmi	1 kg (27%)	85 %	8
Grain	Carabelge	0.3 kg (8.1%)	80 %	30
Grain	Pszeniczny	0.3 kg (8.1%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (8.1%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	30 min	11.7 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis