

w41

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **68 C**, Time **40 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (76.8%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.69 kg (15.1%) | 61 % | 5 |
| Grain | Abbey Malt Weyermann | 0.365 kg (8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Dry Hop | Styrian Dragon | 50 g | 2 day(s) | 7.2 % |
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Hersbrucker | 30 g | 5 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| 04 | Ale | Slant | 100 ml | Fermentis |