

# Warsztat BroPub 1

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (95.9%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.15 kg (4.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.4 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.38 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	1 min	4.38 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Butelkowanie:  
19.12.2021 - 3 BLG - 500 ml wody + 114 g cukru  
Dec 19, 2021, 3:40 PM