

Warsztaty Warszawa 24.04.21r

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **3.3**
- 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 **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (78.9%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.3 kg (7.9%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.25 kg (6.6%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.25 kg (6.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 11.4 % |
| Boil | Mosaic | 20 g | 12 min | 11.4 % |
| Aroma (end of boil) | Mosaic | 60 g | 1 min | 11.4 % |
| Dry Hop | Mosaic | 75 g | 2 day(s) | 11.4 % |