

# WWA e14 - 09.12.2023

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **4.6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17 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	1.2 kg (35.3%)	80 %	5
Grain	Weyermann - Pale Ale Malt	2 kg (58.8%)	85 %	7
Grain	Biscuit Malt	0.2 kg (5.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	10.1 %
Boil	Amarillo	10 g	10 min	10.1 %
Aroma (end of boil)	Amarillo	50 g	1 min	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

## Notes

- 10.12.2023  
Brzeczka nastawna: 18l / 10.3 BLG

21.12.2023

Złane na cichą: 2,9 BLG

28 albo 29.01.2024 - 30g - Amarillo na cichą

30.01.2024

Butelkowanie - 96g cukru - 2,9 BLG

*Dec 11, 2023, 12:56 AM*