

## Hopfest PA2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.9 kg (71.6%)	79 %	6
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3
Grain	Rye, Flaked	0.75 kg (13.8%)	78.3 %	4
Grain	Barley, Flaked	0.4 kg (7.3%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	28 g	30 min	13.5 %
Boil	Chinook pl	28 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	50 ml	Mangrove Jack's