

#20 Schweizer Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.67 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz aus der Schweiz	3.5 kg (77.8%)	81 %	4
Grain	Münchner Malz aus der Schweiz	1 kg (22.2%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Info	0 g	---	1 %
FWH Przed gotowaniem				
Boil	Iunga	20 g	70 min	12.8 %
Boil	Lublin (Lubelski)	25 g	15 min	3.1 %
Boil	Lublin (Lubelski)	25 g	0 min	3.1 %