WWA e.6 - 26.03.2022

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.2**
- 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg *(100%)*	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	30 g	60 min	7.9 %
Boil	Saaz (Czech Republic)	15 g	15 min	3.38 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	3.38 %

Yeasts

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

Notes

- 10 litrów // 12,5 BLG
  27.03 - zadanie drożdży
  8.05. - 2,5 BLG
  10.05. - butelkowanie - 101 g cukru - 2,3 BLG (fenolowe w aromacie i smaku)
  May 10, 2022, 11:46 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.