W14

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(57.9%)*	80 %	5
Grain	Strzegom Wiedeński	2 kg *(33.1%)*	79 %	10
Grain	Płatki owsiane	0.3 kg *(5%)*	85 %	3
Grain	Karmelowy żytni Strzegom	0.25 kg *(4.1%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.3 %
Boil	Chinook	15 g	10 min	11.3 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---

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