

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **3.5**
- 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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.8 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 **76C**
- Sparge using **16.6 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 | 3.6 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Chinook       | 15 g   | 60 min | 12.1 %     |
| Boil                | Nelson Sauvin | 15 g   | 10 min | 12.3 %     |
| Aroma (end of boil) | Nelson Sauvin | 20 g   | 1 min  | 12.3 %     |
| Aroma (end of boil) | RIWAKA        | 15 g   | 1 min  | 4.3 %      |

## Notes

- Butelkowanie 22.01.2025 - ekstrakt 2,6 BLG  
*Jan 23, 2025, 12:21 AM*