w26neip

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **16**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg *(34.8%)*	81 %	4
Grain	Viking Pale Ale malt	2.2 kg *(34.8%)*	80 %	5
Grain	Pszeniczny	0.48 kg *(7.6%)*	85 %	4
Grain	Płatki pszeniczne	0.15 kg *(2.4%)*	60 %	3
Grain	Płatki owsiane	0.44 kg *(7%)*	60 %	3
Grain	Słód owsiany Fawcett	0.85 kg *(13.4%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvin	40 g	30 min	11 %
Dry Hop	Nelson Sauvin	60 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

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