

WWA e.7 - 25.06.2022

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.1**
- 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 **65 min**
- Evaporation rate **13 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **92 %**
- 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 **40 min**
- Temp **72 C**, Time **20 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 **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 **23.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.35 kg (95.7%)	85 %	7
Grain	Pszeniczny	0.15 kg (4.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	11.1 %
Boil	Amarillo	15 g	15 min	11.1 %
Aroma (end of boil)	Amarillo	20 g	1 min	11.1 %
Dry Hop	Amarillo	40 g	2 day(s)	11.1 %

Yeasts

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

Notes

- Ekstrakt początkowy 12,5 BLG
BUTELKOWANIE: 24/25 lipca = 92 g cukru w 350 ml wody
Ekstrakt końcowy: 3,4 blg
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.