

# blabla

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.5%)	80 %	5
Grain	Pilzneński Weyermann	1 kg (17.2%)	81 %	4
Grain	Pszeniczny jasny Weyermann	2.6 kg (44.8%)	85 %	4
Grain	Carahell	0.2 kg (3.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12 %
Whirlpool	Centennial	50 g	0 min	10.5 %
Whirlpool	Cascade	50 g	0 min	6 %
Dry Hop	Simcoe	50 g	3 day(s)	13.3 %
Dry Hop	Amarillo	50 g	3 day(s)	7.4 %
Dry Hop	Citra	50 g	3 day(s)	12 %