

Dealer

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (54.5%)	85 %	7
Grain	Platki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Monachijski	2 kg (36.4%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Whirlpool	Cascade	20 g	1 min	6 %
Whirlpool	Citra	20 g	1 min	12 %
Dry Hop	Equinox	30 g	7 day(s)	13.1 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %

Yeasts

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