

EasyBack

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.6**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (77.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Whirlpool | Mosaic | 15 g | 20 min | 10 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Boil | Mosaic | 15 g | 40 min | 10 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |