

## FAH 3

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **40 C**, Time **0 min**
- Temp **62 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Pilzneński Malteurop | 6 kg (100%) | 85 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Simcoe   | 10 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Amarillo | 10 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Mosaic   | 10 g   | 15 min   | 11.7 %     |
| Whirlpool           | Simcoe   | 15 g   | 10 min   | 13.2 %     |
| Whirlpool           | Amarillo | 15 g   | 10 min   | 9.5 %      |
| Whirlpool           | Mosaic   | 15 g   | 10 min   | 11.7 %     |
| Dry Hop             | Simcoe   | 30 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 30 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Mosaic   | 30 g   | 5 day(s) | 11.7 %     |
| Boil                | Magnum   | 30 g   | 45 min   | 11.5 %     |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | WHRLIFLOC T | 0.5 g         | Boil           | 5 min       |