

# In Blanco

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilznieński	2 kg (74.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4
Grain	Castlemalting - Cara Clair	0.2 kg (7.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	20 min	11 %
Aroma (end of boil)	Hallertau Blanc	15 g	15 min	11 %
Aroma (end of boil)	Hallertau Blanc	15 g	7 min	11 %
Whirlpool	Hallertau Blanc	25 g	0 min	11 %
Dry Hop	Hallertau Blanc	30 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	800 ml	White Labs