

Lime

- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **10.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (59.4%) | 85 % | 7 |
| Grain | Platki owsiane | 1 kg (19.8%) | 85 % | 3 |
| Grain | Abbey Castle | 0.3 kg (5.9%) | 80 % | 45 |
| Sugar | Brown Sugar, Dark | 0.5 kg (9.9%) | 100 % | 80 |
| Grain | Chit Malt | 0.25 kg (5%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Iunga | 25 g | 60 min | 11.6 % |
| Boil | Simcoe | 25 g | 10 min | 11.4 % |
| Dry Hop | Chinook | 20 g | 4 day(s) | 13 % |
| Dry Hop | Wakatu | 25 g | 4 day(s) | 8.5 % |