

## prima2 KW

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1095 liter(s)**
- Total mash volume **1460 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **1095 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1081.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 280 kg (76.7%) | 81 %  | 4   |
| Grain | Płatki owsiane                    | 30 kg (8.2%)   | 85 %  | 3   |
| Grain | Pszeniczny                        | 25 kg (6.8%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne                 | 30 kg (8.2%)   | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Simcoe  | 350 g  | 60 min | 13.2 %     |
| Boil    | Ekuanot | 110 g  | 0 min  | 13 %       |
| Boil    | Mosaic  | 150 g  | 0 min  | 10 %       |
| Boil    | ekuanot | 115 g  | 0 min  | 13 %       |
| Boil    | Mosaic  | 140 g  | 0 min  | 10 %       |
| Boil    | ekuanot | 120 g  | 0 min  | 13 %       |
| Boil    | Simcoe  | 200 g  | 15 min | 13.2 %     |
| Boil    | Mosaic  | 150 g  | 15 min | 10 %       |
| Boil    | ekuanot | 150 g  | 15 min | 13 %       |

|           |         |        |        |        |
|-----------|---------|--------|--------|--------|
| Boil      | Simcoe  | 150 g  | 5 min  | 13.2 % |
| Boil      | Mosaic  | 350 g  | 5 min  | 10 %   |
| Boil      | ekuanot | 150 g  | 5 min  | 13 %   |
| Whirlpool | Mosaic  | 1000 g | 20 min | 10 %   |
| Whirlpool | ekuanot | 1000 g | 20 min | 13 %   |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 950 g  | Safale     |