

## SH#2 EXP 2/20

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **61.7C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 2.5 kg (83.3%) | 81 %  | 4   |
| Grain | Pszeniczny            | 0.25 kg (8.3%) | 85 %  | 4   |
| Grain | Weyermann - Caraamber | 0.25 kg (8.3%) | 75 %  | 65  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | EXP 2/20 | 10 g   | 60 min   | 9.3 %      |
| Boil                | EXP 2/20 | 10 g   | 30 min   | 9.3 %      |
| Boil                | EXP 2/20 | 20 g   | 15 min   | 9.3 %      |
| Aroma (end of boil) | EXP 2/20 | 30 g   | 2 min    | 9.3 %      |
| Dry Hop             | EXP 2/20 | 30 g   | 5 day(s) | 9.3 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |