

TreCoolowe

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **31 liter(s)**

Steps

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

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.6 kg (63.8%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1.68 kg (16.2%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.48 kg (4.6%) | 78 % | 4 |
| Grain | Platki owsiane | 1.1 kg (10.6%) | 85 % | 3 |
| Grain | Platki pszeniczne | 0.48 kg (4.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Warrior | 24 g | 60 min | 15.5 % |
| Boil | Citra | 36 g | 10 min | 12 % |
| Boil | Simcoe | 36 g | 10 min | 13.2 % |
| Whirlpool | Citra | 100 g | 1 min | 12 % |
| Whirlpool | Mosaic | 48 g | 1 min | 10 % |
| Dry Hop | Mosaic | 72 g | --- | 10 % |
| Dry Hop | Citra | 100 g | --- | 12 % |
| Dry Hop | Simcoe | 72 g | --- | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 250 ml | Wyeast Labs |