

W001-Prawie Victoria's Secret Pale Ale

- Gravity **15.4 BLG**
- ABV **6.1 %**
- IBU **46.1**
- SRM **13.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.47 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **53 C**, Time **5 min**
- Temp **63 C**, Time **78 min**
- Temp **71 C**, Time **18 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **78 min** at **63C**
- Keep mash **18 min** at **71C**
- Keep mash **2 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.47 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 3.2 kg | 78 % | 14 |
| Grain | Munich Malt | 0.6 kg | 80 % | 46 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg | 75 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Phoenix | 10 g | 60 min | 10 % |
| Boil | Phoenix | 20 g | 30 min | 10 % |
| Boil | Progress | 5 g | 30 min | 5.2 % |
| Boil | Progress | 10 g | 10 min | 5.2 % |
| Dry Hop | Progress | 25 g | 0 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|-----------------|
| US West Coast | Ale | Dry | --- g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|-------|
| Spice | Orange Peel, Bitter | 5 g | Boil | 5 min |
| Spice | Orange Peel, Sweet | 5 g | Boil | 5 min |