

## w24b3

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **23**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (81.3%)	81 %	4
Grain	Abbey Malt Weyermann	0.2 kg (4.4%)	75 %	45
Grain	Weyermann - Carapils	0.15 kg (3.3%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (11%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9 %
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

### Yeasts

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