

# WWA e. 12 - 25.06.2023

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.75 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	12.6 %
Aroma (end of boil)	lunga	15 g	1 min	12.6 %
Aroma (end of boil)	Sybilla	15 g	1 min	6.2 %
Aroma (end of boil)	Izabella	30 g	1 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	300 ml	Lallemand

## Notes

- Ekstrakt brzezki nastawnej: 10,5 BLG  
Fermentacja nastawiona: 26.06.  
Ekstrakt końcowy: 2,8 BLG  
Butelkowanie: 20.07.2023r.

*Jul 20, 2023, 5:57 PM*