

Wysa 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale cookie viking	1 kg (16.7%)	80 %	---
Grain	Viking Golden Ale malt	5 kg (83.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Warrior	25 g	60 min	14.7 %
Aroma (end of boil)	Cascade	50 g	10 min	7.1 %
Whirlpool	Palisade	50 g	20 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	---