

## 2k19 in da house

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting - Cara Clair	0.5 kg (10%)	78 %	4
Grain	Pilzneński	4.5 kg (90%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvignon	50 g	0 min	11 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Nelson Sauvignon	100 g	2 day(s)	11 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs