

Achaja

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **60**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.1 kg (87.5%) | 80 % | 5 |
| Grain | Platki owsiane | 0.3 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5 g | --- |