

Ahoy! 1.0

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Wiedeński | 5 kg (90.9%) | 80 % | 8 |
| Grain | Weyermann - Zakwaszający | 0.5 kg (9.1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Saaz (CZECH - 2019) | 50 g | 60 min | 3.7 % |
| Boil | Saaz (CZECH - 2019) | 50 g | 30 min | 3.7 % |
| Boil | Saaz (CZECH - 2019) | 50 g | 20 min | 3.7 % |
| Boil | Saaz (CZECH - 2019) | 50 g | 10 min | 3.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-----|----------|-------|
| Fining | Whirlfolc | 2 g | Boil | 5 min |
| Other | Witamina C | 4 g | Bottling | --- |