

BOOWAPA 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (44.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.53 kg (10.2%) | 85 % | 4 |
| Grain | Amber Malt | 0.2 kg (3.9%) | 75 % | 43 |
| Grain | Caramel/Crystal Malt - 60L | 0.25 kg (4.8%) | 74 % | 118 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 60 % | 3 |
| Grain | Maris Otter Pale Malt | 1.5 kg (29%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Azacca | 10 g | 10 min | 13.1 % |
| Boil | Simcoe | 5 g | 10 min | 13.3 % |
| Whirlpool | Simcoe | 20 g | 15 min | 13.3 % |
| Whirlpool | Nelson Sauvín | 20 g | 15 min | 12.06 % |
| Whirlpool | Mosaic | 25 g | 15 min | 11.7 % |
| Whirlpool | Citra | 20 g | 15 min | 13 % |