

Ein schöner tag

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **8.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1 liter(s)**
- Total mash volume **1.3 liter(s)**

Steps

- Temp **67 C**, Time **35 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **1 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|-----------------|-------|-----|
| Grain | Melano Light Castle Malting | 0.25 kg (12.8%) | --- % | 40 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (87.2%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Perle | 20 g | 45 min | 7 % |
| Boil | Mandarina Bavaria | 10 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | --- |