

EkuanotAhtanum paleale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **71**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **64 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **64 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (71.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (15.9%) | 83 % | 5 |
| Grain | Płatki orkiszowe | 0.8 kg (12.7%) | 80 % | 4 |
| Grain | Cara Gold | 0 kg | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 60 g | 60 min | 13 % |
| Aroma (end of boil) | Ekuanot | 50 g | 3 min | 13 % |
| Whirlpool | Ahtanum | 50 g | 3 min | 5 % |
| Whirlpool | Ekuanot | 50 g | 0 min | 13 % |
| Whirlpool | Ahtanum | 50 g | 0 min | 5 % |
| Dry Hop | Ekuanot | 100 g | 3 day(s) | 13 % |
| Dry Hop | Ahtanum | 100 g | 3 day(s) | 5 % |