

## Jasne peľne 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.5 kg (14.3%)	74 %	2
Grain	Pale Malt (2 Row) UK	2.4 kg (68.6%)	74 %	6
Grain	Briess - Wheat Malt, White	0.6 kg (17.1%)	74 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	10 %
Boil	Nelson Sauvin	10 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvin	10 g	25 min	11 %
Aroma (end of boil)	Mosaic	10 g	25 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale 23	Ale	Slant	50 ml	Fermentis