

kwach

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **0 %**
- Size with trub loss **32 liter(s)**
- Boil time **5 min**
- Evaporation rate **18 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (96.2%)	82 %	4
Grain	Cara Gold	0.2 kg (3.8%)	75 %	120