

lessmeansbetter

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **15**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.7 kg (24.1%)	79 %	10
Grain	Pszeniczny	0.5 kg (17.2%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (17.2%)	78 %	4
Grain	Monachijski	0.7 kg (24.1%)	80 %	16
Grain	Płatki pszeniczne	0.5 kg (17.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	9.5 %
Aroma (end of boil)	anthanum	30 g	5 min	4 %
Whirlpool	cashmere	30 g	0 min	7.3 %
Aroma (end of boil)	Marynka	10 g	5 min	9.5 %