

miks 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **10.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyerman carar	0.25 kg (5.7%)	80 %	175
Grain	Viking Pale Ale malt	2.8 kg (63.6%)	80 %	5
Grain	Strzegom Karmel 30	0.9 kg (20.5%)	75 %	30
Grain	Carahell	0.45 kg (10.2%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	25 g	50 min	5.1 %
Boil	Chinook	25 g	15 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis