

# Sunny Ale

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- Gravity **10.4 BLG**
- ABV ---
- IBU **40**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	30 g	30 min	6 %
Boil	Kohatu	30 g	25 min	6 %
Aroma (end of boil)	Kohatu	40 g	10 min	6 %
Whirlpool	Waimea	30 g	3 min	17 %
Dry Hop	Waimea	70 g	---	17 %