

The Dealer

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Monachijski	0.45 kg (11.3%)	80 %	16
Grain	Platki owsiane	0.55 kg (13.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	13.4 %
Boil	Sorachi Ace	5 g	60 min	9.6 %
Boil	Warrior	10 g	15 min	13.4 %
Boil	Sorachi Ace	10 g	15 min	9.6 %
Whirlpool	Warrior	20 g	0 min	13.4 %
Whirlpool	Sorachi Ace	20 g	0 min	9.6 %
Whirlpool	Taiheke	45 g	5 min	6.7 %
Whirlpool	Cascade	45 g	5 min	5.5 %
Dry Hop	Warrior	60 g	---	13.4 %
Dry Hop	Sorachi Ace	60 g	---	9.6 %
Dry Hop	Taiheke	45 g	---	6.7 %
Dry Hop	Cascade	45 g	---	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis