

# TreCoolowe

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.6 kg (63.8%)  | 85 %  | 7   |
| Grain | Weyermann - Pilsner Malt  | 1.68 kg (16.2%) | 81 %  | 5   |
| Grain | Weyermann - Carapils      | 0.48 kg (4.6%)  | 78 %  | 4   |
| Grain | Platki owsiane            | 1.1 kg (10.6%)  | 85 %  | 3   |
| Grain | Platki pszeniczne         | 0.48 kg (4.6%)  | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Warrior | 24 g   | 60 min | 15.5 %     |
| Boil      | Citra   | 36 g   | 10 min | 12 %       |
| Boil      | Simcoe  | 36 g   | 10 min | 13.2 %     |
| Whirlpool | Citra   | 100 g  | 1 min  | 12 %       |
| Whirlpool | Mosaic  | 48 g   | 1 min  | 10 %       |
| Dry Hop   | Mosaic  | 72 g   | ---    | 10 %       |
| Dry Hop   | Citra   | 100 g  | ---    | 12 %       |
| Dry Hop   | Simcoe  | 72 g   | ---    | 13.2 %     |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 250 ml | Wyeast Labs |