

w26neip

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **16**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

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

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (34.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2.2 kg (34.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.48 kg (7.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.15 kg (2.4%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.44 kg (7%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.85 kg (13.4%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Nelson Sauvín | 40 g | 30 min | 11 % |
| Dry Hop | Nelson Sauvín | 60 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |