

# Warsztaty Warszawa 24.04.21r

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (78.9%)	81 %	4
Grain	Viking Pale Ale malt	0.3 kg (7.9%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.25 kg (6.6%)	80 %	6
Grain	Płatki pszeniczne	0.25 kg (6.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.4 %
Boil	Mosaic	20 g	12 min	11.4 %
Aroma (end of boil)	Mosaic	60 g	1 min	11.4 %
Dry Hop	Mosaic	75 g	2 day(s)	11.4 %