

## Wes#2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **44.7 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **34.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński/ Pale ale	10 kg (96.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (3.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	60 g	60 min	9.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22.4 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	5 min