

## Wes#3

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **8.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **47.3 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **36.3 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński/ Pale ale	5 kg (45.5%)	80 %	4
Grain	Monachijski	5 kg (45.5%)	80 %	16
Grain	Strzegom Karmel 30	1 kg (9.1%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	9.3 %
Dry Hop	Motueka (NZ)	30 g	5 day(s)	6.3 %

### 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