

WWA e. 12 - 25.06.2023

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.6**
- 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 **65 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.75 kg (100%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 17 g | 60 min | 12.6 % |
| Aroma (end of boil) | lunga | 15 g | 1 min | 12.6 % |
| Aroma (end of boil) | Sybilla | 15 g | 1 min | 6.2 % |
| Aroma (end of boil) | Izabella | 30 g | 1 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 300 ml | Lallemand |

Notes

- Ekstrakt brzeczki nastawnej: 10,5 BLG
Fermentacja nastawiona: 26.06.
Ekstrakt końcowy: 2,8 BLG
Butelkowanie: 20.07.2023r.

Jul 20, 2023, 5:57 PM