

## Unikalna kopia

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **130 liter(s)**
- Trub loss **5 %**
- Size with trub loss **136.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **164.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **124.2 liter(s)**
- Total mash volume **151.2 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

### Mash step by step

- Heat up **124.2 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **73C**
- Sparge using **67.2 liter(s)** of **76C** water or to achieve **164.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 25 kg (92.6%) | 81 %  | 5   |
| Grain | Weyermann - Carapils     | 2 kg (7.4%)   | 78 %  | 4   |

### Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Warrior           | 50 g   | 60 min | 15.5 %     |
| Boil      | Mosaic            | 100 g  | 10 min | 11.7 %     |
| Whirlpool | Falconer's Flight | 200 g  | 5 min  | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 35 g   | Fermentis  |