KRAKÓW - e.14. - 24.04.2022r.

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **3.7**
- 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 **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 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 **8.7 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 **18 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.9 kg *(100%)*	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	13.3 %
Boil	Sabro	10 g	15 min	13.3 %
Whirlpool	Sabro	10 g	5 min	13.3 %
Whirlpool	Amarillo	12 g	5 min	9.9 %
Dry Hop	Amarillo	25 g	1 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.