

WWA e.5 - 12.02.2022

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 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 **11.4 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 **16.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10.5 %
Boil	Chinook	15 g	15 min	10.5 %
Aroma (end of boil)	Amarillo	30 g	1 min	8 %
Aroma (end of boil)	Chinook	30 g	1 min	10.5 %
Dry Hop	Amarillo	10 g	3 day(s)	8 %
Dry Hop	Chinook	22 g	3 day(s)	10.5 %

Yeasts

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

Notes

- Brzeczka nastawa: 13 BLG , 18,5 litra
zadane drożdże: 13.02.22r. do temp. 13/14 stopni

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

NA CICHĄ:

27.02. - 3 blg , 17,5 litra piwa

NA ZIMNO CHMIEL:

14.03. 3 dni + Cold Crash

BUTELKOWANIE

23.03. - 2,5 BLG - 17,5 litra piwa

97 g cukru w 750 ml wody

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