

#6 Sjesta

- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Vienna Malt | 2 kg (36.4%) | 79 % | 7 |
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Carahell | 0.5 kg (9.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Columbus | 10 g | 60 min | 16.8 % |
| Boil | Columbus | 10 g | 20 min | 16.8 % |
| Boil | Columbus | 10 g | 5 min | 16.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |