

# Ahoy! 1.0

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	5 kg (90.9%)	80 %	8
Grain	Weyermann - Zakwaszający	0.5 kg (9.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (CZECH - 2019)	50 g	60 min	3.7 %
Boil	Saaz (CZECH - 2019)	50 g	30 min	3.7 %
Boil	Saaz (CZECH - 2019)	50 g	20 min	3.7 %
Boil	Saaz (CZECH - 2019)	50 g	10 min	3.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Whirlfolc	2 g	Boil	5 min
Other	Witamina C	4 g	Bottling	---