

# ALE kwas

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **19**
- SRM **4**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.5 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**

## Mash step by step

- Heat up **5.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **15 min** at **65C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	2 kg (100%)	95 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Extra Styrian Dana	15 g	10 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	10 g	Boil	15 min