

ALE W

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (40%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (10%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|-----------|------------|
| First Wort | Marynka | 10 g | 30 min | 10 % |
| Boil | Marynka | 15 g | 10 min | 10 % |
| Dry Hop | Mosaic | 30 g | 14 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22.5 g | --- |

Notes

- *Dec 20, 2021, 8:54 PM*