

Alpakoterapia

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **21.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

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

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Heidelberg | 6 kg (66.7%) | 80.5 % | 2 |
| Grain | Strzegom Pale Ale | 2 kg (22.2%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (5.6%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (5.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 15 g | 45 min | 15.3 % |
| Boil | Pacific Gem | 20 g | 20 min | 15.3 % |
| Aroma (end of boil) | Galaxy | 50 g | 0 min | 15 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |
| Dry Hop | Vic Secret | 100 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.4 g | Fermentis |