

## Back to the roots!

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **88.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Viking Wheat Malt	0.6 kg (10%)	83 %	5
Grain	Abbey Malt Weyermann	0.4 kg (6.7%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.1 %
Boil	Mosaic	25 g	15 min	12.1 %
Boil	Mosaic	55 g	0 min	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Gorączka Kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile