

ban

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **6.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **6.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 5 g | 60 min | 6 % |
| Aroma (end of boil) | Puławski | 5 g | 10 min | 6 % |