

FAH 2

- Gravity **12.4 BLG**
- ABV ---
- IBU **43**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **62 C**, Time **10 min**
- Temp **70 C**, Time **55 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **62C**
- Keep mash **55 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (82%)	80 %	4
Grain	Weyermann - Pale Ale Malt	0.5 kg (8.2%)	85 %	7
Grain	Strzegom Pszeniczny	0.5 kg (8.2%)	81 %	6
Grain	Weyermann Caramunich Malt I	0.1 kg (1.6%)	71.7 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Aroma (end of boil)	Vic Secret	5 g	20 min	14 %
Aroma (end of boil)	Galaxy	5 g	20 min	14.5 %
Aroma (end of boil)	Galaxy	5 g	10 min	14.5 %
Aroma (end of boil)	Galaxy	5 g	5 min	14.5 %
Whirlpool	Galaxy	5 g	0 min	14 %
Whirlpool	Vic Secret	5 g	0 min	14 %
Dry Hop	Galaxy	15 g	5 day(s)	14.5 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mecz irlandzki	5 g	Boil	10 min