

# GREEN PARTY

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1080 liter(s)**
- Total mash volume **1440 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **1080 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1091.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	175 kg (48.6%)	81 %	4
Grain	Weyermann - Pale Ale Malt	75 kg (20.8%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	50 kg (13.9%)	85 %	5
Grain	Platki owsiane	30 kg (8.3%)	85 %	3
Grain	Platki pszeniczne	30 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	1500 g	30 min	12.7 %
Whirlpool	Citra	1500 g	30 min	12.3 %
Whirlpool	Equinox	1500 g	30 min	14.3 %
Dry Hop	Mosaic	3500 g	9 day(s)	12.7 %
Dry Hop	Citra	3500 g	7 day(s)	12.3 %
Dry Hop	Equinox	3500 g	5 day(s)	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	950 g	Safale