

GREEN PARTY

- 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 | Płatki owsiane | 30 kg (8.3%) | 85 % | 3 |
| Grain | Płatki 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 |