

## h

- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (90.9%)	81 %	4
Grain	Briess - Wheat Malt, White	0.5 kg (9.1%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	15 g	30 min	11 %
Boil	lunga	25 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale