

Jasne peľne 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pilsen Malt | 0.5 kg (14.3%) | 74 % | 2 |
| Grain | Pale Malt (2 Row) UK | 2.4 kg (68.6%) | 74 % | 6 |
| Grain | Briess - Wheat Malt, White | 0.6 kg (17.1%) | 74 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | Nelson Sauvin | 10 g | 15 min | 11 % |
| Aroma (end of boil) | Nelson Sauvin | 10 g | 25 min | 11 % |
| Aroma (end of boil) | Mosaic | 10 g | 25 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Safale 23 | Ale | Slant | 50 ml | Fermentis |