

Sunset Avenue

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **69 C**, Time **1 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (75.5%) | 80 % | 5 |
| Grain | Vienna Malt | 0.5 kg (18.9%) | 78 % | 8 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (5.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 30 min | 13.4 % |
| Boil | Citra | 15 g | 5 min | 13.4 % |
| Aroma (end of boil) | Riwaka | 20 g | 15 min | 3.3 % |
| Dry Hop | Riwaka | 30 g | 4 day(s) | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5.75 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------|-------|------|-------|
| Fining | Whirlfloc T | 0.6 g | Boil | 5 min |
|--------|-------------|-------|------|-------|