

# The first one

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	9.5 kg (92.2%)	78 %	6
Grain	Caramel/Crystal Malt - 40L	0.8 kg (7.8%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	80 g	60 min	7 %
Boil	Fuggles	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
F10	Ale	Liquid	50 ml	---