

# U1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.35 kg (74.3%)	80 %	5
Grain	Pilzneński	0.5 kg (6.9%)	81 %	4
Grain	Pszeniczny	0.85 kg (11.8%)	85 %	4
Grain	Weyermann - Carared	0.5 kg (6.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Michigan Cooper	15 g	60 min	14 %
Boil	Citra	15 g	60 min	12 %
Boil	Michigan Cooper	30 g	10 min	14 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Michigan Cooper	5 g	0 min	14 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Dry Hop	Michigan Cooper	50 g	1 day(s)	14 %
Dry Hop	Citra	50 g	1 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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