

W001-Prawie Victoria's Secret Pale Ale

- Gravity **15.4 BLG**
- ABV **6.1 %**
- IBU **46.1**
- SRM **13.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.47 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **53 C**, Time **5 min**
- Temp **63 C**, Time **78 min**
- Temp **71 C**, Time **18 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **78 min** at **63C**
- Keep mash **18 min** at **71C**
- Keep mash **2 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.47 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.2 kg	78 %	14
Grain	Munich Malt	0.6 kg	80 %	46
Grain	Caramel/Crystal Malt - 10L	0.2 kg	75 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	10 g	60 min	10 %
Boil	Phoenix	20 g	30 min	10 %
Boil	Progress	5 g	30 min	5.2 %
Boil	Progress	10 g	10 min	5.2 %
Dry Hop	Progress	25 g	0 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	--- g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Orange Peel, Bitter	5 g	Boil	5 min
Spice	Orange Peel, Sweet	5 g	Boil	5 min