

## w26neip

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **16**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **34.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **28.4 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (34.8%)	81 %	4
Grain	Viking Pale Ale malt	2.2 kg (34.8%)	80 %	5
Grain	Pszeniczny	0.48 kg (7.6%)	85 %	4
Grain	Płatki pszeniczne	0.15 kg (2.4%)	60 %	3
Grain	Płatki owsiane	0.44 kg (7%)	60 %	3
Grain	Słód owsiany Fawcett	0.85 kg (13.4%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	40 g	30 min	11 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis