

## w41

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **31.9 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**

### Mash step by step

- Heat up **27.3 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (76.8%)	80 %	5
Grain	Słód owsiany Fawcett	0.69 kg (15.1%)	61 %	5
Grain	Abbey Malt Weyermann	0.365 kg (8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Styrian Dragon	50 g	2 day(s)	7.2 %
Boil	Marynka	30 g	60 min	10 %
Boil	Hersbrucker	30 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
04	Ale	Slant	100 ml	Fermentis