

## WWA e.5 - 12.02.2022

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (100%) | 85 %  | 7   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 20 g   | 60 min   | 10.5 %     |
| Boil                | Chinook  | 15 g   | 15 min   | 10.5 %     |
| Aroma (end of boil) | Amarillo | 30 g   | 1 min    | 8 %        |
| Aroma (end of boil) | Chinook  | 30 g   | 1 min    | 10.5 %     |
| Dry Hop             | Amarillo | 10 g   | 3 day(s) | 8 %        |
| Dry Hop             | Chinook  | 22 g   | 3 day(s) | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- Brzeczka nastawa: 13 BLG , 18,5 litra  
zadane drożdże: 13.02.22r. do temp. 13/14 stopni

NA CICHA:

27.02. - 3 blg , 17,5 litra piwa

NA ZIMNO CHMIEL:

14.03. 3 dni + Cold Crash

BUTELKOWANIE

23.03. - 2,5 BLG - 17,5 litra piwa

97 g cukru w 750 ml wody

*Feb 13, 2022, 8:45 PM*