

Ahhhroma apa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (87.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 60 % | 3 |
| Grain | Pszeniczny | 0.5 kg (6.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Ahhhroma | 30 g | 60 min | 16.7 % |
| Boil | Ahhhroma | 60 g | 0 min | 16.7 % |
| Dry Hop | Ahhhroma | 60 g | 3 day(s) | 16.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|-------|--------|-----------------|
| Kveik SKARE | Lager | Slant | 100 ml | 2 łyżki stolowe |