

# ALE W

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt         | 2 kg (40%)   | 82 %  | 4   |
| Grain | Viking Pale Ale malt        | 2 kg (40%)   | 80 %  | 5   |
| Grain | Monachijski                 | 0.5 kg (10%) | 80 %  | 16  |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10%) | 79 %  | 22  |

## Hops

| Use for    | Name    | Amount | Time      | Alpha acid |
|------------|---------|--------|-----------|------------|
| First Wort | Marynka | 10 g   | 30 min    | 10 %       |
| Boil       | Marynka | 15 g   | 10 min    | 10 %       |
| Dry Hop    | Mosaic  | 30 g   | 14 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22.5 g | ---        |

## Notes

- *Dec 20, 2021, 8:54 PM*