

Equa really not 5kg

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	12 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Equinox	15 g	15 min	12.8 %
Boil	Equinox	15 g	5 min	12.8 %
Boil	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Equinox	15 g	0 min	12.8 %
Boil	Centennial	10 g	0 min	10.5 %
Whirlpool	Equinox	15 g	-3 min	12.8 %
Dry Hop	Equinox	30 g	4 day(s)	12.8 %

Yeasts

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