

JAPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (76.2%)	80 %	8
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.8%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	7.1 %
Boil	Cascade	15 g	30 min	7.1 %
Boil	Cascade	10 g	15 min	7.1 %
Boil	Cascade	15 g	5 min	7.1 %

Yeasts

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

Notes

- 2.5v CO2
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