

Kraków 27.10.2024

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 12.1 % |
| Boil | Nelson Sauvin | 10 g | 10 min | 12.5 % |
| Aroma (end of boil) | Nelson Sauvin | 20 g | 1 min | 12.5 % |
| Aroma (end of boil) | Riwaka | 25 g | 1 min | 4.3 % |