

Krk 31 - 16.02.2025

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (51.9%)	80 %	5
Grain	Pilzneński	1.2 kg (41.5%)	81 %	4
Grain	Fawcett - Crystal	0.19 kg (6.6%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 1019	15 g	55 min	8.8 %
Boil	hbc 1019	10 g	10 min	8.8 %
Aroma (end of boil)	hbc 1019	25 g	1 min	8.8 %
Aroma (end of boil)	Idaho 7	25 g	1 min	12.3 %

Yeasts

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