

## POC (Base Ale)

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (50%)	81 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (50%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	8.7 %
Boil	Cascade	10 g	10 min	8.1 %
Aroma (end of boil)	Cascade	10 g	5 min	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Dry	5 g	---