

# topaz

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **1**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **60 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **65C**
- Add grains
- Keep mash **1 min** at **60C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Fawcett - Crystal	0.5 kg (8.3%)	70 %	160
Grain	Golden Promise fawcett	0.5 kg (8.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Topaz	10 g	0 min	15.5 %
FWH po wy slodzeniu				
Whirlpool	Topaz	10 g	4 min	15.5 %
Przy 80stopnisch chłodzenie				
Dry Hop	Topaz	80 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis