

## w41

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **31.9 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**

### Mash step by step

- Heat up **27.3 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (76.8%)  | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 0.69 kg (15.1%) | 61 %  | 5   |
| Grain | Abbey Malt Weyermann | 0.365 kg (8%)   | 75 %  | 45  |

### Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Dry Hop | Styrian Dragon | 50 g   | 2 day(s) | 7.2 %      |
| Boil    | Marynka        | 30 g   | 60 min   | 10 %       |
| Boil    | Hersbrucker    | 30 g   | 5 min    | 3 %        |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| 04   | Ale  | Slant | 100 ml | Fermentis  |