

## Warsztat BroPub 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3.5 kg (95.9%) | 80 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 0.15 kg (4.1%) | 80 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 25 g   | 60 min | 8.4 %      |
| Boil                | Mosaic  | 10 g   | 15 min | 11.1 %     |
| Aroma (end of boil) | Mosaic  | 35 g   | 1 min  | 11.1 %     |

### Yeasts

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

### Notes

- ROZLEW:  
10.12.2021 - 3,1 BLG - 19 litrów - 120 g cukru w 400 ml wody  
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