

## 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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