

WeselPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pale Ale IREKS | 4.8 kg (87.3%) | 80 % | 8 |
| Grain | Pszeniczny jasny IREKS | 0.5 kg (9.1%) | 80 % | 6 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.6%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Boil | Simcoe | 25 g | 0 min | 13.2 % |
| Boil | Citra | 25 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Danstar BRY-97 | Ale | Dry | 11 g | danstar |