

WWA e.10 - 12.03.2023

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **41**
- SRM **8.4**
- 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 **65 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (90.1%)	80 %	5
Grain	Strzegom Karmel 300	0.2 kg (5.6%)	70 %	299
Grain	Pszeniczny	0.15 kg (4.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.6 %
Boil	lunga	10 g	10 min	12.6 %
Aroma (end of boil)	lunga	30 g	1 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11.5 g	Danstar