

## In Blanco

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilzneński | 2 kg (74.1%)   | 80 %  | 5   |
| Grain | Pszeniczny                  | 0.5 kg (18.5%) | 85 %  | 4   |
| Grain | Castlemalting - Cara Clair  | 0.2 kg (7.4%)  | 78 %  | 4   |

### Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Hallertau Blanc | 15 g   | 20 min   | 11 %       |
| Aroma (end of boil) | Hallertau Blanc | 15 g   | 15 min   | 11 %       |
| Aroma (end of boil) | Hallertau Blanc | 15 g   | 7 min    | 11 %       |
| Whirlpool           | Hallertau Blanc | 25 g   | 0 min    | 11 %       |
| Dry Hop             | Hallertau Blanc | 30 g   | 5 day(s) | 11 %       |

### Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale  | Liquid | 800 ml | White Labs |