

# blabla

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (34.5%)   | 80 %  | 5   |
| Grain | Pilzneński Weyermann       | 1 kg (17.2%)   | 81 %  | 4   |
| Grain | Pszeniczny jasny Weyermann | 2.6 kg (44.8%) | 85 %  | 4   |
| Grain | Carahell                   | 0.2 kg (3.4%)  | 77 %  | 26  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 50 g   | 60 min   | 12 %       |
| Whirlpool | Centennial | 50 g   | 0 min    | 10.5 %     |
| Whirlpool | Cascade    | 50 g   | 0 min    | 6 %        |
| Dry Hop   | Simcoe     | 50 g   | 3 day(s) | 13.3 %     |
| Dry Hop   | Amarillo   | 50 g   | 3 day(s) | 7.4 %      |
| Dry Hop   | Citra      | 50 g   | 3 day(s) | 12 %       |