

# Ein schöner tag

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1 liter(s)**
- Total mash volume **1.3 liter(s)**

## Steps

- Temp **67 C**, Time **35 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **1 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Melano Light Castle Malting	0.25 kg (12.8%)	--- %	40
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (87.2%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	45 min	7 %
Boil	Mandarina Bavaria	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---