

Kraków e.26 - 12.05.2024

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **3.3**
- 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 **60 min**
- Evaporation rate **14 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **11.6 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 **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (90.9%)	82 %	4
Grain	Weyermann - Carapils	0.2 kg (5.2%)	78 %	4
Grain	Pszeniczny	0.15 kg (3.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	14 %
Boil	Sabro	15 g	10 min	14 %
Aroma (end of boil)	Sabro	15 g	1 min	14 %
Aroma (end of boil)	Citra	25 g	1 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis