

Sunny Ale

- Gravity **10.4 BLG**
- ABV ---
- IBU **40**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (25%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Kohatu | 30 g | 30 min | 6 % |
| Boil | Kohatu | 30 g | 25 min | 6 % |
| Aroma (end of boil) | Kohatu | 40 g | 10 min | 6 % |
| Whirlpool | Waimea | 30 g | 3 min | 17 % |
| Dry Hop | Waimea | 70 g | --- | 17 % |