

# The first one

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK       | 9.5 kg (92.2%) | 78 %  | 6   |
| Grain | Caramel/Crystal Malt - 40L | 0.8 kg (7.8%)  | 74 %  | 79  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 80 g   | 60 min | 7 %        |
| Boil    | Fuggles    | 50 g   | 10 min | 4.5 %      |

## Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| F10  | Ale  | Liquid | 50 ml  | ---        |