

# TreCoolowe

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.6 kg (63.8%)	85 %	7
Grain	Weyermann - Pilsner Malt	1.68 kg (16.2%)	81 %	5
Grain	Weyermann - Carapils	0.48 kg (4.6%)	78 %	4
Grain	Platki owsiane	1.1 kg (10.6%)	85 %	3
Grain	Platki pszeniczne	0.48 kg (4.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	24 g	60 min	15.5 %
Boil	Citra	36 g	10 min	12 %
Boil	Simcoe	36 g	10 min	13.2 %
Whirlpool	Citra	100 g	1 min	12 %
Whirlpool	Mosaic	48 g	1 min	10 %
Dry Hop	Mosaic	72 g	---	10 %
Dry Hop	Citra	100 g	---	12 %
Dry Hop	Simcoe	72 g	---	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	250 ml	Wyeast Labs