

# Unikalna kopia

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **130 liter(s)**
- Trub loss **5 %**
- Size with trub loss **136.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **164.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **124.2 liter(s)**
- Total mash volume **151.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **124.2 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **73C**
- Sparge using **67.2 liter(s)** of **76C** water or to achieve **164.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	25 kg (92.6%)	81 %	5
Grain	Weyermann - Carapils	2 kg (7.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Boil	Mosaic	100 g	10 min	11.7 %
Whirlpool	Falconer's Flight	200 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	35 g	Fermentis