

## w23bpa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **6.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (68.6%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (19.6%)   | 79 %  | 10  |
| Grain | Abbey Malt Weyermann | 0.3 kg (5.9%)  | 75 %  | 45  |
| Grain | Carabelge            | 0.3 kg (5.9%)  | 80 %  | 30  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |
| Boil    | Spalt              | 30 g   | 15 min | 5.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |