

## BOOWAPA 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                 | 2.3 kg (44.4%)  | 81 %  | 4   |
| Grain | Pszeniczny                 | 0.53 kg (10.2%) | 85 %  | 4   |
| Grain | Amber Malt                 | 0.2 kg (3.9%)   | 75 %  | 43  |
| Grain | Caramel/Crystal Malt - 60L | 0.25 kg (4.8%)  | 74 %  | 118 |
| Grain | Płatki owsiane             | 0.4 kg (7.7%)   | 60 %  | 3   |
| Grain | Maris Otter Pale Malt      | 1.5 kg (29%)    | 80 %  | 5   |

### Hops

| Use for   | Name           | Amount | Time   | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil      | Azacca         | 10 g   | 10 min | 13.1 %     |
| Boil      | Simcoe         | 5 g    | 10 min | 13.3 %     |
| Whirlpool | Simcoe         | 20 g   | 15 min | 13.3 %     |
| Whirlpool | Nelson Sauvign | 20 g   | 15 min | 12.06 %    |
| Whirlpool | Mosaic         | 25 g   | 15 min | 11.7 %     |
| Whirlpool | Citra          | 20 g   | 15 min | 13 %       |