

BA Adriatica Pale Ale 12,1

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (85.1%)	81 %	4
Grain	Viking Wheat Malt	0.5 kg (10.6%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	40 g	30 min	11.1 %
Boil	Styrian Wolf	30 g	5 min	11.1 %
Aroma (end of boil)	Styrian Bobek	10 g	1 min	5.9 %
Dry Hop	Styrian Bobek	20 g	10 day(s)	5.9 %
Dry Hop	Styrian Wolf	20 g	10 day(s)	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	5 min