

## #55 Simple pale ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **47.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **60 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **60.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (8.3%)	85 %	4
Grain	Cookie	1 kg (8.3%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	48.5 g	60 min	7 %
Boil	Eldorado	50 g	30 min	10 %
Boil	Eldorado	50 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	500 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas mlekowy	5 g	Mash	0 min
Water Agent	Gips piwowarski	10 g	Mash	0 min

## Notes

- wysładzanie 12L  
Przed gotowaniem 1.053 og  
FG 1.048 ( widocznie zły pomiar og, temperatura za wysoka)  
24.5L + 23L  
*Sep 4, 2021, 11:26 PM*