

## #8 Pale ale Krasnystaw

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **2 %/h**
- Boil size **21.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **21.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (95%)	85 %	7
Grain	Carahell	0.2 kg (5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Willamette	20 g	15 min	4.5 %
Aroma (end of boil)	English Golding	10 g	5 min	6.1 %
Aroma (end of boil)	Willamette	10 g	5 min	5 %
Boil	English Golding	20 g	60 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis