

# Ace High

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale Soufflet    | 2 kg (66.7%)   | 80 %  | 5   |
| Grain | Pilznieński Soufflet | 0.5 kg (16.7%) | 81 %  | 4   |
| Grain | Pszeniczny Viking    | 0.5 kg (16.7%) | 82 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Junga | 10 g   | 60 min | 8 %        |
| Boil                | Junga | 10 g   | 45 min | 8 %        |
| Boil                | Junga | 10 g   | 30 min | 8 %        |
| Boil                | Junga | 10 g   | 15 min | 8 %        |
| Aroma (end of boil) | Junga | 10 g   | 0 min  | 8 %        |