

# Ala

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Viking Wheat Malt	1 kg (25%)	83 %	5
Grain	Viking Pilsner malt	1 kg (25%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa hybrid Notty	Ale	Dry	11 g	gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min