

# ALE W

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	10 g	30 min	10 %
Boil	Marynka	15 g	10 min	10 %
Dry Hop	Mosaic	30 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22.5 g	---

## Notes

- *Dec 20, 2021, 8:54 PM*