

bALE co

- Gravity **15 BLG**
- ABV ---
- IBU **40**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (37.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 3 kg (37.5%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 70 min | 10 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4.5 % |
| Boil | Mosaic | 40 g | 5 min | 10 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |