

Falconer Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|-----------|------------|
| Boil | Summit | 20 g | 70 min | 17 % |
| Boil | Summit | 10 g | 10 min | 17 % |
| Boil | Falconer's Flight | 15 g | 5 min | 12 % |
| Whirlpool | Falconer's Flight | 45 g | 0 min | 12 % |
| Dry Hop | Falconer's Flight | 30 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g | Mash | 75 min |