

# Fresh Pale Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **26**
- SRM **6.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3 kg (100%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	15 min	6.2 %
Boil	Tradition	20 g	15 min	5.5 %
Boil	Perle	15 g	10 min	6.2 %
Boil	Tradition	15 g	5 min	5.5 %
Boil	Perle	15 g	0 min	6.2 %
Boil	Tradition	15 g	0 min	5.5 %
Dry Hop	Perle	50 g	0 day(s)	6.2 %
Dry Hop	Tradition	50 g	0 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafBrew Ale	Ale	Dry	11 g	DCL/Fermentis