

# moje ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **4 %**
- Size with trub loss **49.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **66.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **36.9 liter(s)** of **76C** water or to achieve **66.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (58.3%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (8.3%)	81 %	6
Grain	Strzegom Pilznieński	3 kg (25%)	80 %	4
Grain	Viking Malt RED ACTIVE	1 kg (8.3%)	79 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zeus	50 g	60 min	14.4 %
Boil	Sybilla	50 g	30 min	4.1 %
Whirlpool	Sybilla	50 g	15 min	4.1 %
Boil	zeus	50 g	5 min	14.4 %
Whirlpool	HALLERTAU TRADITION	100 g	15 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	10 g	Boil	20 min
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