

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 Pilzniejszy | 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | mech irlandzki | 10 g | Boil | 20 min |
|--------|----------------|------|------|--------|