

# Ojcowe PaleAle

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **5.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale  | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Strzegom Karmel 30 | 0.5 kg (9.1%) | 75 %  | 30  |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Magnum                | 50 g   | 30 min | 13.5 %     |
| Boil      | Saaz (Czech Republic) | 20 g   | 15 min | 4.5 %      |
| Boil      | Saaz (Czech Republic) | 20 g   | 5 min  | 4.5 %      |
| Whirlpool | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.4 g | Safale     |