

Ordinary Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **70C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (40.3%)	81 %	5
Grain	Weyermann - Pale Ale Malt	2.5 kg (40.3%)	85 %	7
Grain	Simpsons - Golden Naked Oats	0.4 kg (6.5%)	73 %	20
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Pszeniczny	0.4 kg (6.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	30 g	20 min	13.2 %
Whirlpool	Citra	15 g	20 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar