

# Pad thai ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **75 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **15 min** at **62C**
- Keep mash **75 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Rice, Flaked	1 kg (15.4%)	70 %	2
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial 2023	25 g	0 min	8.9 %
Boil	Centennial 2023	25 g	60 min	8.9 %
Dry Hop	Amora Preta 2023	50 g	7 day(s)	9 %
Dry Hop	Citra 2023	50 g	7 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	pasta z tamaryndowca	200 g	Boil	60 min
Herb	trawa cytrynowa	100 g	Secondary	7 day(s)
Other	prażone orzechy	500 g	Boil	60 min