

# Pale Ale 20L

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- Gravity **12.5 BLG**
- ABV ---
- IBU **44**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.6 kg (96.8%) | 79 %  | 6   |
| Grain | Castle Abbey Malt | 0.15 kg (3.2%) | 75 %  | 45  |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 15 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Citra | 10 g   | 25 min   | 13.5 %     |
| Aroma (end of boil) | Citra | 10 g   | 15 min   | 13.5 %     |
| Aroma (end of boil) | Citra | 15 g   | 5 min    | 13.5 %     |
| Whirlpool           | Citra | 10 g   | 0 min    | 13.5 %     |
| Dry Hop             | Citra | 40 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |