

# pale ale pacific jade/idaho gem

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (80.1%)	82 %	4
Grain	Pszeniczny	0.6 kg (10.7%)	85 %	4
Grain	Abbey Malt Weyermann	0.515 kg (9.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	11.09 %
Aroma (end of boil)	Chinook	35 g	2 min	11.09 %
Dry Hop	Idaho Gem	100 g	4 day(s)	14.3 %
Dry Hop	Pacific Jade	100 g	4 day(s)	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	Omega

## Notes

- warka rozdzielona na dwie części - dla kazdego chmielu po 10 l  
*Sep 17, 2022, 9:24 AM*