

# Pale ale pszeniczne

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **7.9**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **20 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **77C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (53.2%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (42.6%)	79 %	10
Grain	Special W	0.2 kg (4.3%)	75 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Dry Hop	Huell Melon	60 g	3 day(s)	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis