

Pale Ale z resztek

- Gravity **11.3 BLG**
- ABV ---
- IBU **49**
- SRM **4.5**
- Style **Special/Best/Premium Bitter**

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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (50%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (37.5%) | 80 % | 4 |
| Grain | Monachijski | 0.2 kg (5%) | 80 % | 16 |
| Grain | Pszeniczny | 0.2 kg (5%) | 85 % | 4 |
| Grain | Caraaroma | 0.1 kg (2.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 27 g | 60 min | 10 % |
| Boil | Amarillo | 10 g | 20 min | 9.2 % |
| Boil | Citra | 10 g | 20 min | 13.5 % |
| Boil | Amarillo | 10 g | 0 min | 9.2 % |
| Boil | Citra | 10 g | 0 min | 13.5 % |

Yeasts

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