

# 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