

Pale'owo Ale'owa pszenna wariacja

- Gravity **13.5 BLG**
- ABV ---
- IBU **50**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom pszeniczny | 0.5 kg (9.1%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 45 min | 12.1 % |
| Boil | Sorachi Ace | 20 g | 30 min | 12.1 % |
| Boil | Pacific Gem | 20 g | 5 min | 15.3 % |
| Dry Hop | mosai | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.2 g | Fermentis |