

Table pale ale

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **19**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **74 C**, Time **60 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **74C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (78.9%) | 80 % | 5 |
| Grain | carahell | 0.2 kg (5.3%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.2 kg (5.3%) | 78 % | 4 |
| Grain | Carabelge | 0.2 kg (5.3%) | 80 % | 30 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (5.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | lunga | 15 g | 10 min | 11 % |
| Boil | lunga | 30 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- moze dodac yerby?

Sep 1, 2017, 4:59 PM