

## Table pale ale

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- 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

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