

# Takie sobie pale ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **32**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (82.6%)	79 %	6
Grain	Strzegom pszeniczny	0.55 kg (9.1%)	81 %	6
Grain	Carahell	0.5 kg (8.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	70 min	13.1 %
Boil	Galaxy	15 g	5 min	15 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Dry Hop	Equinox	20 g	4 day(s)	13.1 %
Dry Hop	Galaxy	25 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	15 min