

# Whisky pale ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Casle Malting Whisky Nature	2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Oktawia	10 g	15 min	7.1 %
Dry Hop	Marynka	15 g	7 day(s)	10 %
Dry Hop	Oktawia	20 g	7 day(s)	7.1 %
Aroma (end of boil)	Marynka	5 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	10 ml	---