Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **4.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(84.2%)*	85 %	7
Grain	Płatki owsiane	0.5 kg *(8.4%)*	85 %	3
Grain	Monachijski	0.44 kg *(7.4%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	17.5 g	60 min	12 %
Whirlpool	Chinook	31.25 g	0 min	7.6 %
Whirlpool	Citra	35 g	0 min	13.4 %
Dry Hop	Chinook	31.25 g	7 day(s)	7.6 %
Dry Hop	Citra	62.5 g	7 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14.38 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.