Pale Ale 20L

- Gravity **12.6 BLG**
- ABV **---**
- IBU **46**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(90.9%)*	79 %	6
Grain	Strzegom Karmel 150	0.1 kg *(1.8%)*	75 %	150
Grain	Wheat, Flaked	0.4 kg *(7.3%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	10 g	25 min	13.5 %
Boil	Simcoe	10 g	25 min	13 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Simcoe	10 g	10 min	13 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	13.5 %
Whirlpool	Simcoe	10 g	0 min	13 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Citra	30 g	---	12 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis