French PA #1

- Gravity **13.8 BLG**
- ABV **---**
- IBU **26**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(72.7%)*	79 %	6
Grain	Strzegom Monachijski typ I	1 kg *(18.2%)*	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg *(9.1%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge FR	20 g	60 min	6.6 %
Boil	Barbe Rouge FR	20 g	20 min	6.6 %
Boil	Barbe Rouge FR	20 g	10 min	6.6 %
Boil	Barbe Rouge FR	20 g	0 min	6.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

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