

Pale Ale 2025

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23 liter(s)**

Steps

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

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (93.5%)	80 %	5
Grain	Caramunich® typ I	0.25 kg (4.7%)	73 %	80
Grain	Acid Malt	0.1 kg (1.9%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	25 g	60 min	11.2 %
Boil	Amora Preta	15 g	15 min	11.2 %
Aroma (end of boil)	Amora Preta	15 g	0 min	11.2 %
Dry Hop	Amora Preta	45 g	7 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

Notes

- W wersji 2025 zmniejszyłem zasyp Caramunich i goryczkę. Słód maris otter. Alternatywna propozycja chmielenia:

Na goryczkę (60 min):

Chinook 2021 - 20 g (12% AA) → ~18 IBU / Chinook 15 g (13,7% AA)

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

Na smak (15 min):

Centennial 2022 - 25 g (10.1% AA) → ~7 IBU

Na aromat (0 min / whirlpool 80°C): /15 min/

Cascade 2022 - 30 g (7.1% AA) → ~4-6 IBU zależnie od temperatury dodania

Amarillo - 15 g (10.3% AA) → dla dodatkowego owocowo-cytrusowego profilu

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