

# Ale Destylacik

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name          | Amount       | Yield | EBC |
|-------|---------------|--------------|-------|-----|
| Grain | Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Rye Malt      | 1 kg (16.7%) | 63 %  | 10  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 20 g   | 60 min | 13.5 %     |
| Boil    | Amarillo          | 25 g   | 5 min  | 9.5 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 5 min  | 4 %        |
| Boil    | Simcoe            | 25 g   | 5 min  | 13.2 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 200 ml | Fermentum Mobile |