

## #20 Pale Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.6 kg (91.8%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	50 min	10.5 %
Boil	Simcoe	10 g	50 min	13.2 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Centennial	10 g	5 min	10.5 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Simcoe	15 g	1 min	13.2 %
Boil	amarillo	9 g	1 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Notes

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

- ----Cicha 28.04 przy 5BLG  
A + 70g Cascade  
B + 850g przecier słodki Mango (+1,5BLG)

----Rozlew 9.05  
A 9,5L + 50g cukry (+200ml wody)  
B 9L + 55g Cukru (+250ml wody)  
*May 9, 2017, 11:46 AM*