

## # 24 Soft Ale no.2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **29 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Pale Ale Weyermann	6.5 kg (67.4%)	--- %	7
Grain	Słód pszeniczny jasny 3-5 EBC Weyermann	2 kg (20.7%)	--- %	4
Grain	Weyermann - Carapils	0.5 kg (5.2%)	78 %	4
Grain	Płatki pszeniczne	0.65 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	4.5 %
Boil	Sybilla	30 g	15 min	6.2 %
Dry Hop	Chmiel Citra	30 g	3 day(s)	13.1 %
Dry Hop	Centennial	30 g	3 day(s)	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---
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