

# ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **63**
- SRM **6.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.75 kg (95%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (5%)	80 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	50 g	10 min	5.2 %
Boil	Phoenix	50 g	50 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ale	Ale	Dry	11.5 g	safale