

# Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **47 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **47 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (80%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (10%)	79 %	22
Grain	Pszeniczny	1 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	10 %
Aroma (end of boil)	Kazbek	50 g	0 min	4.6 %
Dry Hop	Saaz (Czech Republic)	100 g	4 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis