

## ale na pałę

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **8.9**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **73C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	0.5 kg (10%)	82 %	5
Grain	Strzegom Karmel 150	0.5 kg (10%)	75 %	150
Grain	Castle Pale Ale	4 kg (80%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
Aroma (end of boil)	Nelson Sauvín	50 g	5 min	11 %

### Yeasts

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