

# Ale Tremor

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **5**

## 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	15 g	60 min	15.8 %
Boil	Saaz	10 g	10 min	4 %
Boil	Smaragd	25 g	5 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	5 min