

## bALE co

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- Gravity **15 BLG**
- ABV ---
- IBU **40**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (37.5%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Briess - Pale Ale Malt	3 kg (37.5%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Mosaic	40 g	5 min	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---