

Marcelińskie Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **5.9**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (68.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (31.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	11.4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	8 g	Boil	15 min