

# Nie Pale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **15**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **60 min** at **100C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Viking Czekoladowy ciemny	0.2 kg (3.8%)	67 %	900
Grain	Pilzneński	1 kg (19.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	45 min	10 %
Aroma (end of boil)	Marynka	15 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Fermentis