

Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **11**
- SRM **5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (45.5%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 2 kg (45.5%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 20 g | 30 min | 10 % |
| Dry Hop | Mosaic | 10 g | 2 day(s) | 10 % |
| Dry Hop | Galaxy | 30 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|-------------|
| Wyeast - London ESB Ale | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1 g | Boil | 10 min |