

# Pale Ale

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- 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	Platki 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