

# Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **8.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.1 liter(s)**
- Total mash volume **58.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **44.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.8 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (34%)	85 %	7
Grain	Castle Pale Ale	5 kg (34%)	80 %	8
Grain	Weyermann - Carared	1 kg (6.8%)	75 %	50
Grain	Carabelge	1 kg (6.8%)	80 %	30
Grain	Viking melanoidynowy	0.7 kg (4.8%)	75 %	80
Grain	Strzegom Pilzneński	2 kg (13.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Sladek	30 g	60 min	6.8 %
Boil	Styrian Golding	30 g	15 min	3.6 %
Boil	Lublin (Lubelski)	35 g	15 min	4 %
Boil	Sladek	35 g	15 min	6 %