

# PALE ALE 12BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.8%)	80 %	5
Grain	Monachijski	0.75 kg (12.7%)	80 %	16
Grain	Bestmalz Carmel Pils	0.25 kg (4.2%)	75 %	5
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3
Grain	BESTMALZ - Best Minich	0.5 kg (8.5%)	80.5 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	35 g	60 min	11 %
Aroma (end of boil)	Progress	50 g	5 min	5.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	12.5 g	Boil	10 min