

# Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **4.9**
- Style **American Pale Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (84.2%)   | 85 %  | 7   |
| Grain | Platki owsiane            | 0.5 kg (8.4%)  | 85 %  | 3   |
| Grain | Monachijski               | 0.44 kg (7.4%) | 80 %  | 16  |

## Hops

| Use for   | Name    | Amount  | Time     | Alpha acid |
|-----------|---------|---------|----------|------------|
| Boil      | Mosaic  | 17.5 g  | 60 min   | 12 %       |
| Whirlpool | Chinook | 31.25 g | 0 min    | 7.6 %      |
| Whirlpool | Citra   | 35 g    | 0 min    | 13.4 %     |
| Dry Hop   | Chinook | 31.25 g | 7 day(s) | 7.6 %      |
| Dry Hop   | Citra   | 62.5 g  | 7 day(s) | 13.4 %     |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 14.38 g | ---        |