

Pale ale 2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (93%)	79 %	6
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	7 %
Boil	Chinook	0 g	60 min	13 %
Boil	Sybilla	15 g	15 min	7 %
Whirlpool	Lublin (Lubelski)	30 g	---	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale