

# Pale Ale 35L

- Gravity **13.7 BLG**
- ABV ---
- IBU **37**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale             | 6.3 kg (72.4%) | 79 %  | 6   |
| Grain | Weyermann - Light Munich Malt | 1.4 kg (16.1%) | 82 %  | 14  |
| Grain | Carapils Malt                 | 0.6 kg (6.9%)  | 74 %  | 6   |
| Grain | Wheat, Torrified              | 0.4 kg (4.6%)  | 79 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 30 min | 15.5 %     |
| Aroma (end of boil) | Citra                  | 30 g   | 10 min | 12 %       |
| Aroma (end of boil) | Cascade                | 30 g   | 5 min  | 6 %        |
| Whirlpool           | Amarillo               | 30 g   | 5 min  | 9.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |