

# Pale Ale 5L

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- Gravity **38.1 BLG**
- ABV **20.9 %**
- IBU **32**
- SRM **10.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **10 %**
- Size with trub loss **3.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **4.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-0.9 liter(s)** of **76C** water or to achieve **4.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2.5 kg (96.2%)	80 %	6
Grain	Caramel/Crystal Malt - 10L	0.1 kg (3.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale