

# Pale Ale - baza pod Imbirowe i Miętowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **39.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6%)	85 %	3
Grain	Strzegom Karmel 30	0.5 kg (6%)	75 %	30
Grain	Zakwaszający	0.3 kg (3.6%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	11.4 g	---

## Notes

- Założenie to uzyskać 30 litrów warki 13 Blg. Podzielić na dwa fermentatory po 15 litrów. Do pierwszego dodać napar z mięty pieprzowej (80 g suszonej mięty) do uzyskania 12 Blg. Do drugiego dodać napar z imbiru (90 g imbiru) do uzyskania 12 Blg.  
*Oct 20, 2018, 2:11 PM*