

# Pale Ale Mało

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (95.2%)	80 %	7
Grain	Briess - 2 Row Carapils Malt	0.25 kg (4.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	10 min	12 %
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	25 g	1 min	12 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Mosaic	25 g	1 min	10 %
Dry Hop	Mouteka	100 g	3 day(s)	9.5 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile

FM53 Voss kveik	Ale	Liquid	20 ml	FM
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