

# pale ale resztki

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **6.1**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (42.3%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (28.8%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (28.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	35 min	17 %
Boil	Cascade	30 g	15 min	6 %
Dry Hop	Cascade	20 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	---