

## Pale Ale v3

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Strzegom Pszeniczny	0.3 kg (7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	7 g	60 min	13.2 %
Whirlpool	Lublin (Lubelski)	5 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	15 g	2 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis