

# Pale'owo Ale'owa pszenna wariacja

- Gravity **13.5 BLG**
- ABV ---
- IBU **50**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	0.5 kg (9.1%)	81 %	6
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	45 min	12.1 %
Boil	Sorachi Ace	20 g	30 min	12.1 %
Boil	Pacific Gem	20 g	5 min	15.3 %
Dry Hop	mosai	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.2 g	Fermentis