

# proste ale 25l

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński Malteurop	4.2 kg (89.4%)	80 %	5
Sugar	cukier	0.25 kg (5.3%)	100 %	0
Grain	płatki jęczmienne	0.25 kg (5.3%)	65 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	9.4 %
Boil	Citra	25 g	7 min	12.9 %
Boil	Sabro	25 g	7 min	15 %
Aroma (end of boil)	Citra	25 g	0 min	12.9 %
Aroma (end of boil)	Sabro	25 g	0 min	15 %
Dry Hop	Sabro	30 g	3 day(s)	15 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hot head	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	10 min