

Wałbrzyskie Pale Ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **42**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Grain | Pale Ale | 3 kg (44.8%) | 80 % | 4 |
| Liquid Extract | Liquid Extract (LME) - Pale | 1.7 kg (25.4%) | 78 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (29.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Boil | Amarillo | 15 g | 5 min | 9.5 % |
| Dry Hop | Simcoe | 35 g | 5 day(s) | 13.2 % |
| Dry Hop | Amarillo | 35 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 16.1 g | Safale |