

## #2 Random Pale Ale

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- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **7.3**
- 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale strze	3 kg (54.5%)	79 %	5.5
Grain	Strzegom Pszeniczny	2 kg (36.4%)	81 %	6
Grain	Carahell	0.5 kg (9.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Equinox	20 g	30 min	13.1 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Mosaic	15 g	0 min	10 %
Dry Hop	Equinox	20 g	7 day(s)	13.1 %
Dry Hop	Mosaic	10 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis