

## #43 old school Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4.9**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **50.4 liter(s)**
- Total mash volume **62.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **50.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9 kg (75%)	79 %	6
Grain	Weyermann - Carapils	1 kg (8.3%)	78 %	4
Grain	Pszeniczny	1 kg (8.3%)	85 %	4
Grain	Płatki jeczmienne	1 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	50 g	60 min	10 %
Boil	Tradition hellertuner	10 g	30 min	4.6 %
Boil	Tradition hellertauner	15 g	10 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	23 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowaraki	5 g	Mash	0 min
Water Agent	Kwas mlekowy	9.5 g	Mash	0 min

## Notes

- Ph po 8 ml 5.60, po dodaniu 1.5ml pH 5.2  
Dodane 7L wody, po zacieraniu 47L OG 1.054  
FG 1.057  
Wyszło 40L  
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