

## Ała Pała

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- Gravity **10.5 BLG**
- ABV ---
- IBU **30**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (87.5%)	80 %	4
Grain	caramunich ii	0.25 kg (6.3%)	80 %	115
Grain	karmelowy jasny	0.25 kg (6.3%)	80 %	95

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	60 min	9 %
Aroma (end of boil)	East Kent Goldings	20 g	2 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	2 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar