

# ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (69.4%)	80 %	4
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Monachijski	1 kg (13.9%)	80 %	16
Grain	Strzegom Karmel 300	0.2 kg (2.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	30 g	1 min	12 %
Boil	Amarillo	30 g	1 min	9.5 %