

ale lato

- Gravity **14 BLG**
- ABV ---
- IBU **65**
- SRM **9.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.7 kg (80.4%) | 85 % | 7 |
| Grain | Biscuit Malt | 0.7 kg (15.2%) | 79 % | 45 |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (4.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Pacific Gem | 10 g | 60 min | 15.3 % |
| Boil | Pacific Gem | 20 g | 30 min | 15.3 % |
| Boil | Rakau (NZ) | 15 g | 30 min | 9.5 % |
| Boil | Rakau (NZ) | 10 g | 10 min | 9.5 % |
| Boil | Rakau (NZ) | 5 g | 5 min | 9.5 % |
| Boil | Equinox | 10 g | 5 min | 13.1 % |

Yeasts

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