

# Aleee!

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Boil	lunga	30 g	10 min	11 %
Boil	Marynka	20 g	0 min	10 %
Boil	lunga	20 g	0 min	11 %
Dry Hop	lunga	10 g	5 day(s)	11 %
Whirlpool	Marynka	20 g	10 min	10 %
Dry Hop	Marynka	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis