

## EXP Pale ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	exp 2/20	32 g	30 min	7.5 %
Aroma (end of boil)	exp 2/20	60 g	10 min	7.5 %
Whirlpool	exp 2/20	80 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---