

## First ALE

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **5.1**
- Style **Special/Best/Premium Bitter**

### 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 **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (80%)	79 %	6
Grain	Strzegom Monachijski typ II	0.6 kg (15%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.2 kg (5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	11 %
Aroma (end of boil)	Progress	40 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew