

Grill Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (79.4%)	80.5 %	6
Grain	Monachijski	1 kg (15.9%)	80 %	16
Grain	bestmalz caramel dark	0.3 kg (4.8%)	80 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Spalt	20 g	10 min	5.5 %
Boil	Tradition	20 g	5 min	5.5 %
Boil	Spalt	10 g	2 min	5.5 %
Boil	Tradition	20 g	2 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile