

# Jasne Pale Ale +, 25

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount          | Yield | EBC |
|-------|---------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt       | 3.63 kg (58.6%) | 85 %  | 6   |
| Grain | Extra Pale Premium Pilsner Malt | 2 kg (32.3%)    | 80 %  | 4   |
| Grain | pszeniczny viking malt          | 0.56 kg (9%)    | 82 %  | 5   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 50 g   | 65 min | 6.1 %      |
| Boil    | Willamette | 25 g   | 10 min | 6.1 %      |
| Boil    | Fusion UK  | 25 g   | 10 min | 4.57 %     |
| Boil    | Fusion UK  | 50 g   | 5 min  | 4.57 %     |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 13.75 g | ---        |