

Light pale ale - Pałacowy single hop zacieranie

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34.4 liter(s)**
- Total mash volume **43 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **34.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Strzegom Pilznieński | 8 kg (93%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.6 kg (7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Magnat | 20 g | 60 min | 11.7 % |
| Boil | Pałacowy | 40 g | 10 min | 8 % |
| Aroma (end of boil) | Pałacowy | 80 g | 0 min | 8 % |
| Dry Hop | Pałacowy | 100 g | 3 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | NaCl | 5 g | Mash | 60 min |