

## May PA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **52**
- SRM **6.9**
- Style **American Pale Ale**

### 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.25 kg (5.9%)	75 %	150
Grain	Strzegom Pale Ale	4 kg (94.1%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	55 min	13.9 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---