

# New Wave Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (90.3%)	80 %	8
Grain	Pilzneński	0.5 kg (9%)	81 %	4
Grain	Strzegom Karmel 300	0.04 kg (0.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	30 g	60 min	6.7 %
Boil	Amarillo	10 g	30 min	8.2 %
Boil	Hallertau Blanc	15 g	20 min	10.8 %
Aroma (end of boil)	Cascade	20 g	0 min	6.9 %
Aroma (end of boil)	Motueka	20 g	0 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis