

# Ordinary Pale Ale

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **70C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt     | 2.5 kg (40.3%) | 81 %  | 5   |
| Grain | Weyermann - Pale Ale Malt    | 2.5 kg (40.3%) | 85 %  | 7   |
| Grain | Simpsons - Golden Naked Oats | 0.4 kg (6.5%)  | 73 %  | 20  |
| Grain | Platki owsiane               | 0.4 kg (6.5%)  | 85 %  | 3   |
| Grain | Pszeniczny                   | 0.4 kg (6.5%)  | 85 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Simcoe | 30 g   | 20 min | 13.2 %     |
| Whirlpool | Citra  | 15 g   | 20 min | 9.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |