

## PA

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- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87.7%)	79 %	6
Grain	Weyermann - Carared	0.2 kg (3.5%)	75 %	45
Grain	Bruntal - Vienna Malt	0.5 kg (8.8%)	77.5 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	15 g	40 min	15 %
Boil	Summer	10 g	40 min	6.4 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Summer	20 g	2 min	6.4 %
Boil	Cascade	10 g	2 min	6 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis safale K-97	Ale	Dry	11 g	Fermentis