

Pale Ale 052019

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	6 kg (96%)	79 %	6
Grain	Biscuit Malt	0.25 kg (4%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Aroma (end of boil)	Izabella	100 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
OSLO	Ale	Slant	100 ml	---