

Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (83.3%) | 80 % | 7 |
| Grain | Monachijski | 0.75 kg (12.5%) | 80 % | 16 |
| Grain | Bestmalz Carmel Pils | 0.25 kg (4.2%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Phoenix | 35 g | 70 min | 11 % |
| Boil | Progress | 50 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Fermentis |