

Pale ale 2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (93%) | 79 % | 6 |
| Grain | Weyermann - Carapils | 0.3 kg (7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Sybilla | 25 g | 60 min | 7 % |
| Boil | Chinook | 0 g | 60 min | 13 % |
| Boil | Sybilla | 15 g | 15 min | 7 % |
| Whirlpool | Lublin (Lubelski) | 30 g | --- | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |