

## Pale Ale 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **8.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (63.8%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	karmell-aromamalz	0.2 kg (4.3%)	--- %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	25 g	50 min	12.8 %
Aroma (end of boil)	Motueka	30 g	5 min	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis safbrew US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min