

## Pale Ale (2)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **4.3**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Citra	20 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	2 min	12 %
Aroma (end of boil)	Mosaic	20 g	2 min	10 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %
Dry Hop	Izabella	100 g	5 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Nie kleikować płatków owsianych dzień przed warzeniem, bo się KURWA zbijają w wielką grudę, którą trudno rozbić  
*Apr 30, 2019, 11:55 AM*