

## Pale Ale 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **10.6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Fawcett - Crystal	0.5 kg (10%)	70 %	160
Grain	Carahell	0.5 kg (10%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.4 %
Boil	Huell Melon	15 g	15 min	5.9 %
Aroma (end of boil)	El Dorado	10 g	0 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---