

# Pale Ale 20L

- Gravity **12.6 BLG**
- ABV ---
- IBU **43**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	79 %	6
Grain	Strzegom Karmel 30	0.2 kg (3.6%)	75 %	30
Grain	Wheat, Flaked	0.4 kg (7.1%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	8 g	25 min	13.5 %
Boil	Simcoe	10 g	25 min	13 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Simcoe	10 g	10 min	13 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	13.5 %
Whirlpool	Simcoe	10 g	0 min	13 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	300 ml	Fermentis