

Pale Ale

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **55**
- SRM **---**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **47 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.2 kg (80%)	--- %	---
Grain	Monachijski	0.6 kg (15%)	--- %	---
Grain	Cara Light	0.2 kg (5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	40 g	50 min	5.5 %
Aroma (end of boil)	Phoenix	30 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	---