

## Pale Ale #8

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **4.9**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Isaria 1924	5 kg (100%)	78 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	7.6 %
Aroma (end of boil)	Hersbrucker	100 g	0 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	1000 ml	Wyeast Labs