

# Pale Ale Bursztyn

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **55**
- SRM **14.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (82.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (13.7%)	85 %	4
Grain	Jęczmień palony	0.15 kg (4.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	20 g	5 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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