

## Pale Ale II

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **0.3**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **35.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **34.7 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (79.4%)	80 %	---
Grain	Słód pszeniczny Bestmalz	0.95 kg (7.5%)	82 %	---
Grain	Caramunich® typ I	0.4 kg (3.2%)	73 %	---
Grain	Płatki owsiane	0.4 kg (3.2%)	85 %	3
Sugar	cukier	0.85 kg (6.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	45 min	11 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Perle	40 g	0 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Slant	600 ml	---