

Paleale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **10.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **53 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **30 min** at **53C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pale Malt 4-6 EBC (Minch)	2.36 kg (37.7%)	80 %	5
Grain	Pilsner malt Muntons	2.36 kg (37.7%)	82 %	3
Grain	Crystal Malt MINCH Kildare	0.59 kg (9.4%)	75 %	145
Grain	Minch Irish Grown Wheat Malt	0.35 kg (5.7%)	81 %	5
Grain	Amber Malt MINCH Kildare	0.59 kg (9.4%)	75 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Pacific Gem (NZ) Leaf Harvest	11.82 g	0 min	14.5 %
Boil	Pacific Gem (NZ) Leaf Harvest	11.82 g	60 min	14.5 %
Boil	Challenger	11.82 g	60 min	7 %
Boil	Pacific Gem (NZ) Leaf Harvest	11.82 g	40 min	14.5 %

Boil	Challenger	11.82 g	40 min	7 %
Whirlpool	Cascade USA Leaf Harvest	11.82 g	10 min	8.6 %
Dry Hop	Citra Pellets (USA) Harvest	59.09 g	5 day(s)	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Lager	Slant	709.09 ml	3 polkolenie