

# Perfunctory Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **59**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **3.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **4.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4.1 liter(s)**

## Steps

- Temp **65.6 C**, Time **60 min**

## Mash step by step

- Heat up **3.1 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.6C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **4.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	0.91 kg (88.9%)	75 %	2
Grain	Caramel/Crystal Malt - 10L	0.11 kg (11.1%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	28.35 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	28.35 g	Fermentis