

# Prawilny Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **62**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	1 kg (15.9%)	70 %	2
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	9 %
Boil	Mosaic	25 g	30 min	11 %
Aroma (end of boil)	Sybilla	25 g	15 min	3.5 %
Aroma (end of boil)	Galaxy	50 g	5 min	15 %
Aroma (end of boil)	Chinook	25 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Slant	200 ml	Gdzieś tam

## Notes

- 1kg płatków ryżowych zalane 5L wody temp.78°C. Po 30 minutach dolane 16L wody temp.80°C i dodane pale ale z pszenicznym. 66°C 80 minut. Zacierane w fermentorze na lenia.  
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