

# Pszeniczne Pale Ale 12BLG US-05 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (34.5%)	85 %	5
Grain	Pale Ale	2.6 kg (44.8%)	79 %	5
Grain	Jęczmień niesłodowany	1.2 kg (20.7%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Ariana DE	40 g	5 min	12.1 %
Whirlpool	Polaris	25 g	0 min	19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	uwodnione

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	15 min