

# RaggaBomba PaleAle

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- Gravity **12.9 BLG**
- ABV ---
- IBU **46**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	100 g	10 min	6 %
Aroma (end of boil)	apollo	30 g	60 min	13 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	17 g	Fermentis