

# Sister PALE ALE MALT

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **2 %**
- Size with trub loss **77.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **90 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **90 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **72 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **30 min** at **72C**
- Sparge using **36 liter(s)** of **76C** water or to achieve **90 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 10 kg (55.6%) | 85 %  | 7   |
| Grain | Maris Otter Pale Ale      | 8 kg (44.4%)  | 80 %  | 7   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Amarillo           | 120 g  | 10 min | 8.3 %      |
| Boil    | Challenger         | 90 g   | 50 min | 5 %        |
| Boil    | Citra              | 60 g   | 60 min | 13.5 %     |
| Boil    | Amarillo Cryo Hops | 120 g  | 10 min | 15.1 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US   | Ale  | Dry  | 46 g   | ---        |