

# Strata Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (60%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 2 kg (40%) | 79 %  | 16  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Strata | 20 g   | 60 min   | 14 %       |
| Aroma (end of boil) | Strata | 20 g   | 20 min   | 14 %       |
| Whirlpool           | Strata | 20 g   | 0 min    | 14 %       |
| Dry Hop             | Strata | 40 g   | 5 day(s) | 14 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |