

Takie sobie pale ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **32**
- SRM **6.9**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (82.6%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 0.55 kg (9.1%) | 81 % | 6 |
| Grain | Carahell | 0.5 kg (8.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Equinox | 20 g | 70 min | 13.1 % |
| Boil | Galaxy | 15 g | 5 min | 15 % |
| Aroma (end of boil) | Equinox | 10 g | 0 min | 13.1 % |
| Dry Hop | Equinox | 20 g | 4 day(s) | 13.1 % |
| Dry Hop | Galaxy | 25 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|---------|------|--------|---------|--------|
| Finning | mech | 10 g | Boil | 15 min |