Pale Ale 20L

- Gravity **12 BLG**
- ABV **---**
- IBU **36**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **72 liter(s)**
- Trub loss **10 %**
- Size with trub loss **79.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **112.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **62.4 liter(s)**
- Total mash volume **78 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **62.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **65.5 liter(s)** of **76C** water or to achieve **112.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9 kg *(57.7%)*	79 %	6
Grain	Strzegom Wiedeński	6 kg *(38.5%)*	79 %	10
Grain	Strzegom Monachijski typ I	0.6 kg *(3.8%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.5 %
Boil	Citra	45 g	25 min	13.5 %
Boil	Citra	30 g	10 min	13.5 %
Boil	Citra	45 g	5 min	13.5 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Slant	300 ml	Fermentis