

# Prosty ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 4.5 kg (92.8%) | 81 %  | 4   |
| Grain | Pszeniczny         | 0.2 kg (4.1%)  | 85 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.15 kg (3.1%) | 75 %  | 30  |

## Hops

| Use for             | Name       | Amount | Time    | Alpha acid |
|---------------------|------------|--------|---------|------------|
| Boil                | Chinook    | 10 g   | 120 min | 13 %       |
| Boil                | Chinook pl | 10 g   | 30 min  | 10 %       |
| Aroma (end of boil) | Chinook pl | 15 g   | 5 min   | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Water Agent | Kwas mlekowy | 3 g    | Mash    | 50 min |