

## #22 New England Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **49.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **44.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **34.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **49.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.5 kg (75.8%)	85 %	7
Grain	Słód pszeniczny Viking	2 kg (20.2%)	82 %	5
Grain	Płatki owsiane	0.4 kg (4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	15 min	9.5 %
Boil	Amarillo	50 g	40 min	9.5 %
Aroma (end of boil)	WAI-ITI	30 g	5 min	4.1 %
Dry Hop	WAI-ITI	20 g	4 day(s)	4.1 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	200 ml	sa