

# Ale pils?

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **55**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5 kg (58.8%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (35.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	50 min	11 %
Boil	Chinook	20 g	50 min	13 %
Boil	Oktawia	20 g	50 min	7.1 %
Boil	Sybilla	20 g	10 min	3.5 %
Boil	Oktawia	20 g	10 min	7.1 %
Boil	Zula	20 g	10 min	11 %

## Yeasts

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