

# Beduin Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **89**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (50%)	80 %	3.85
Grain	Pilzneński	1.1 kg (17.7%)	80.5 %	3.95
Grain	Żytni	1 kg (16.1%)	81 %	9
Grain	Pszeniczny	1 kg (16.1%)	82 %	4.75

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	50 min	12.5 %
Boil	Hallertau Blanc	20 g	50 min	7.6 %
Boil	Sorachi Ace	20 g	35 min	12.5 %
Boil	Hallertau Blanc	20 g	35 min	7.6 %
Boil	Sprachi Ace	10 g	25 min	12.5 %
Boil	Hallertau Blanc	10 g	25 min	7.6 %

## Yeasts

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