

# Home alone Pale Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **10**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **55 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **49.1C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **55 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.2 kg (80.9%)	81 %	6
Grain	Amber Malt	0.5 kg (18.4%)	75 %	43
Grain	Black (Patent) Malt	0.02 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	50 min	13.1 %
Aroma (end of boil)	Equinox	20 g	15 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11 g	Safale