

# Jasne Pale Ale +, 25

- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.63 kg (58.6%)	85 %	6
Grain	Extra Pale Premium Pilsner Malt	2 kg (32.3%)	80 %	4
Grain	pszeniczny viking malt	0.56 kg (9%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	65 min	6.1 %
Boil	Willamette	25 g	10 min	6.1 %
Boil	Fusion UK	25 g	10 min	4.57 %
Boil	Fusion UK	50 g	5 min	4.57 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.75 g	---