

# New England Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 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 **18.2 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 **13.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (57.7%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	1 kg (19.2%)	82 %	5
Grain	Briess - Pilsen Malt	1 kg (19.2%)	80.5 %	2
Grain	płatki żytnie	0.2 kg (3.8%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Motueka	20 g	15 min	8 %
Boil	Warrior	10 g	30 min	14.7 %
Whirlpool	Lemon drop	40 g	15 min	4.6 %
Whirlpool	Motueka	20 g	15 min	7 %
Dry Hop	Lemon drop	40 g	4 day(s)	4.6 %
Dry Hop	Motueka	40 g	4 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	100 ml	sa

### Notes

- pierwsza warka na Klarstein  
*Sep 10, 2018, 1:31 PM*