

# Nie Pale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **15**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **60 min** at **100C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt      | 4 kg (76.9%)  | 80 %  | 5   |
| Grain | Viking Czekoladowy ciemny | 0.2 kg (3.8%) | 67 %  | 900 |
| Grain | Pilzneński                | 1 kg (19.2%)  | 81 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 15 g   | 45 min | 10 %       |
| Aroma (end of boil) | Marynka | 15 g   | 15 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Fermentis  |