

Pale Ale 20L

- Gravity **12.6 BLG**
- ABV ---
- IBU **46**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.8%) | 75 % | 150 |
| Grain | Wheat, Flaked | 0.4 kg (7.3%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13.5 % |
| Boil | Citra | 10 g | 25 min | 13.5 % |
| Boil | Simcoe | 10 g | 25 min | 13 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |
| Boil | Simcoe | 10 g | 10 min | 13 % |
| Aroma (end of boil) | Amarillo | 15 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 13.5 % |
| Whirlpool | Simcoe | 10 g | 0 min | 13 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 30 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |