

Pale Ale #6

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Rice, Flaked	0.5 kg (9.1%)	70 %	2
Grain	Strzegom Monachijski typ I	0.3 kg (5.5%)	79 %	16
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.6%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Slant	200 ml	danstar

Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	50 g	Boil	10 min