

# Pale Ale Monachijski

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (55.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (34.5%)	79 %	16
Grain	Strzegom Karmel 30	0.3 kg (10.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	7.9 %
Boil	Lublin (Lubelski)	15 g	12 min	4 %
Boil	Lublin (Lubelski)	15 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis