

Pale Ale Single Hop Saaz

- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **4.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.9 liter(s)**
- Total mash volume **3.9 liter(s)**

Steps

- Temp **72 C**, Time **80 min**

Mash step by step

- Heat up **2.9 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **80 min** at **72C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.6 kg (61.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.09 kg (9.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.018 kg (1.8%) | 75 % | 150 |
| Grain | Płatki pszeniczne | 0.09 kg (9.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.09 kg (9.2%) | 85 % | 3 |
| Grain | Płatki żytnie | 0.09 kg (9.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 12 g | 60 min | 3.5 % |
| Boil | Saaz (Czech Republic) | 9 g | 30 min | 3.5 % |
| Whirlpool | Saaz (Czech Republic) | 4 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 0.2 g | Safbrew |