

## Pure Pale Ale v2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **14.6**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **10.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (81.9%)	80 %	5
Grain	Strzegom Karmel 150	0.53 kg (18.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.1 %
Boil	Lublin (Lubelski)	15 g	15 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa