

Pure Pale Ale

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **32**
- SRM **16.5**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **6.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	70 %	5
Grain	Strzegom Karmel 100	0.5 kg (16.7%)	70 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %
Dry Hop	Citra	10 g	10 day(s)	12 %

Yeasts

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

Notes

- brzezka - posmak ziarna
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