

# Rarog Pale Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (41.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 5 kg (41.7%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 2 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Marynka           | 50 g   | 60 min   | 10 %       |
| Whirlpool | Mosaic            | 50 g   | 10 min   | 10 %       |
| Dry Hop   | Lublin (Lubelski) | 50 g   | 3 day(s) | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |