

# SH Pale Ale/Friut Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ II	0.6 kg (12.2%)	79 %	22
Grain	Słód caramel pale	0.4 kg (8.2%)	75 %	8
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12.4 %
Boil	Mosaic	15 g	25 min	12.4 %
Aroma (end of boil)	Mosaic	10 g	7 min	12.4 %
Dry Hop	Magnum	10 g	3 day(s)	13.5 %

## Extras

Type	Name	Amount	Use for	Time
Other	Brzoskwinia	800 g	Secondary	7 day(s)