

# Wałbrzyskie Pale Ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **42**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (44.8%)	80 %	4
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (25.4%)	78 %	16
Grain	Strzegom Wiedeński	2 kg (29.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Simcoe	15 g	5 min	13.2 %
Boil	Amarillo	15 g	5 min	9.5 %
Dry Hop	Simcoe	35 g	5 day(s)	13.2 %
Dry Hop	Amarillo	35 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	16.1 g	Safale