

## #10 ALE

- Gravity **15.2 BLG**
- ABV ---
- IBU **33**
- SRM **5.1**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.2 kg (83.8%)	79 %	5
Adjunct	Płatki owsiane	0.2 kg (2.7%)	60 %	3
Grain	Strzegom Wiedeński	1 kg (13.5%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	10 g	60 min	9.4 %
Boil	Puławski	28 g	60 min	6.9 %
Boil	MARYNKA	35 g	15 min	6.7 %
Aroma (end of boil)	MARYNKA	30 g	0 min	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	10 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	0.5 g	Boil	15 min
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