

# 100PaliAli

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **100**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (80%)	80 %	5
Grain	Monachijski	0.8 kg (20%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	11 %
Boil	Progress	80 g	20 min	5.5 %
Boil	Equinox	30 g	14 min	13.1 %
Dry Hop	Citra	10 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrvoe jack M36	Ale	Dry	11 g	---
Rehydratyzowane w wystudzonej brzezce				