

## #23 Hoppy Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **6.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (84.2%)	80 %	8
Grain	Carahell	0.25 kg (5.3%)	77 %	26
Grain	Płatki jęczmienne	0.5 kg (10.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1.25 g	Boil	5 min

## Notes

- Blg nastawne 13,5 - 14,0  
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