

# Ace High

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **50**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	2 kg (66.7%)	80 %	5
Grain	Pilznieński Soufflet	0.5 kg (16.7%)	81 %	4
Grain	Pszeniczny Viking	0.5 kg (16.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	10 g	60 min	8 %
Boil	Junga	10 g	45 min	8 %
Boil	Junga	10 g	30 min	8 %
Boil	Junga	10 g	15 min	8 %
Aroma (end of boil)	Junga	10 g	0 min	8 %