

# Ale Blade V1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **101**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **20 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt              | 3.5 kg (81.4%) | 80 %  | 7   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (11.6%) | 85 %  | 20  |
| Grain | Pszeniczny                             | 0.3 kg (7%)    | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 30 g   | 65 min   | 10.6 %     |
| Boil    | Mosaic  | 20 g   | 65 min   | 9.5 %      |
| Boil    | Citra   | 20 g   | 20 min   | 12.4 %     |
| Boil    | Mosaic  | 10 g   | 20 min   | 9.5 %      |
| Dry Hop | Citra   | 30 g   | 4 day(s) | 12.4 %     |
| Dry Hop | Mosaic  | 20 g   | 4 day(s) | 9.5 %      |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |