

# 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