

# ALE czy to się uda?

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Aroma (end of boil)	Citra	15 g	5 min	12.9 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis