

# ale lato

- Gravity **14 BLG**
- ABV ---
- IBU **65**
- SRM **9.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.7 kg (80.4%)	85 %	7
Grain	Biscuit Malt	0.7 kg (15.2%)	79 %	45
Grain	Weyermann pszeniczny jasny	0.2 kg (4.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	60 min	15.3 %
Boil	Pacific Gem	20 g	30 min	15.3 %
Boil	Rakau (NZ)	15 g	30 min	9.5 %
Boil	Rakau (NZ)	10 g	10 min	9.5 %
Boil	Rakau (NZ)	5 g	5 min	9.5 %
Boil	Equinox	10 g	5 min	13.1 %

## Yeasts

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