

## Ale Pils 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **17.8**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1.5 kg (30%)	80 %	4
Grain	Château Aroma 100 EBC	2.5 kg (50%)	80 %	100
Grain	Viking Pale Ale malt	0.5 kg (10%)	80 %	5
Grain	Colorado Honig ( Viking Malt)	0.5 kg (10%)	80 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Polaris	10 g	20 min	19 %
Boil	Mosaic	20 g	20 min	10 %

### Yeasts

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