

# Beduin Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **89**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC  |
|-------|---------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 3.1 kg (50%)   | 80 %   | 3.85 |
| Grain | Pilzneński          | 1.1 kg (17.7%) | 80.5 % | 3.95 |
| Grain | Żytni               | 1 kg (16.1%)   | 81 %   | 9    |
| Grain | Pszeniczny          | 1 kg (16.1%)   | 82 %   | 4.75 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Sorachi Ace     | 20 g   | 50 min | 12.5 %     |
| Boil    | Hallertau Blanc | 20 g   | 50 min | 7.6 %      |
| Boil    | Sorachi Ace     | 20 g   | 35 min | 12.5 %     |
| Boil    | Hallertau Blanc | 20 g   | 35 min | 7.6 %      |
| Boil    | Sprachi Ace     | 10 g   | 25 min | 12.5 %     |
| Boil    | Hallertau Blanc | 10 g   | 25 min | 7.6 %      |

## Yeasts

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