

## Exotic Pale Ale 2.0

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- Gravity **11.9 BLG**
- ABV ---
- IBU **40**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (92.6%)	79.5 %	5
Grain	Pszeniczny	0.4 kg (7.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	14.5 %
Boil	Motueka	25 g	15 min	8 %
Boil	Amarillo	25 g	10 min	8.9 %
Boil	Galaxy	30 g	5 min	14.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Galaxy	10 g	5 day(s)	15 %
Dry Hop	Motueka	25 g	5 day(s)	7 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	---
Fining	mech	5 g	Boil	15 min