

# Gryf pale ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **1 %**
- Size with trub loss **1010 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **1030.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **475.2 liter(s)**
- Total mash volume **691.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **475.2 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **771 liter(s)** of **76C** water or to achieve **1030.2 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt              | 175 kg (81%)  | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt            | 22 kg (10.2%) | 85 %  | 5   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 10 kg (4.6%)  | 80 %  | 20  |
| Grain | Weyermann - Acidulated Malt            | 1 kg (0.5%)   | 80 %  | 6   |
| Grain | Weyermann Caramunich 3                 | 8 kg (3.7%)   | 76 %  | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 2100 g | 60 min | 7.1 %      |
| Boil    | Oktawia | 1400 g | 15 min | 7.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 1000 g | Fermentis  |