

Gryf pale ale

- 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