

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 |