

HerbAle

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.1 kg (74.5%)	80 %	8
Grain	Weyermann - Carapils	0.4 kg (7.3%)	78 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (12.7%)	79 %	16
Grain	Płatki owsiane	0.3 kg (5.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	25 g	60 min	11.8 %
Boil	Dr Rudi	15 g	10 min	11.8 %
Dry Hop	Pacific Gem	25 g	5 day(s)	15.3 %
Dry Hop	Sticklebract	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Earl Grey	80 g	Secondary	7 day(s)