

mieth

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **40**
- SRM **6.1**
- 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 --- **liter(s)**
- Total mash volume --- **liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **liter(s)** of **C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Castle Pale Ale	7.5 kg (100%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	maryna	30 g	30 min	22 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Other	płatki	500 g	Mash	60 min