

# P\_ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	60 min	8 %
Boil	Marynka	15 g	20 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	15 min	4 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1469 West Yorkshire Ale	Ale	Slant	30 ml	Wyeast