

# Pagórek - session pale ale

- Gravity **9.1 BLG**
- ABV ---
- IBU **24**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.8 kg (73.7%)	80 %	4
Grain	Pszeniczny	1 kg (26.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	20 g	60 min	4.6 %
Boil	Kazbek	20 g	30 min	4.6 %
Boil	Kazbek	20 g	15 min	4.6 %
Boil	Kazbek	10 g	5 min	4.6 %
Dry Hop	Sybilla	60 g	5 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Spice	słodka skórka pomarańczy	30 g	Boil	10 min
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