

# Pale ale 1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **7.8**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (76.9%)	80 %	7
Grain	Monachijski	1 kg (19.2%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	50 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	50 g	Secondary	7 day(s)