

# Pale Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **71C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis