

## Pale Ale 12 BLG

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	0.2 kg (4.8%)	77 %	26
Grain	Pilznieński	4 kg (95.2%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Dry Hop	Marynka	30 g	9 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---