

# pale ale

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- Gravity **12.6 BLG**
- ABV ---
- IBU **26**
- SRM **11**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	12
Grain	Strzegom Monachijski typ II	1 kg (20%)	79 %	43
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling cross	20 g	60 min	6 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	Fuggles	20 g	10 min	4.5 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wit m21	Ale	Slant	100 ml	---