

# Pale Ale 20L

- Gravity **12 BLG**
- ABV ---
- IBU **35**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (38.5%)	79 %	10
Grain	Strzegom Monachijski typ I	0.2 kg (3.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	15 g	25 min	13.5 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Citra	15 g	5 min	13.5 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Whirlpool	Amarillo	10 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	Fermentis
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