

## proste ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (88.9%)	85 %	7
Sugar	cukier	0.25 kg (5.6%)	100 %	0
Grain	płatki jęczmienne	0.25 kg (5.6%)	65 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	9.4 %
Boil	Citra	25 g	7 min	13.3 %
Boil	Cascade	25 g	7 min	5.5 %
Whirlpool	Citra	25 g	0 min	13.3 %
Whirlpool	Simcoe	25 g	0 min	13.5 %
Dry Hop	Cascade	30 g	3 day(s)	5.5 %
Dry Hop	Citra	30 g	3 day(s)	13.3 %
Dry Hop	Simcoe	25 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	10 min