

# proste ale 25l 2024

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (85.1%)	81 %	5
Sugar	cukier	0.3 kg (6.4%)	100 %	0
Grain	płatki jęczmienne	0.4 kg (8.5%)	65 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	12.4 %
Boil	Galaxy	25 g	7 min	17.4 %
Boil	Amarillo	25 g	7 min	8.4 %
Aroma (end of boil)	citra	40 g	0 min	13.2 %
Aroma (end of boil)	Ella (AUS)	30 g	0 min	15.4 %
Dry Hop	Galaxy	30 g	3 day(s)	17.4 %
Dry Hop	Amarillo	30 g	3 day(s)	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lutra	Ale	Slant	1000 ml	FM

## Extras

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