

# proste ale 28 l

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **37.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński Malteurop	5.1 kg (90.3%)	80 %	5
Sugar	cukier	0.3 kg (5.3%)	100 %	0
Grain	płatki jęczmienne	0.25 kg (4.4%)	65 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	26 g	60 min	9.5 %
Boil	Citra	32 g	7 min	13.3 %
Boil	sabro	26 g	7 min	15.5 %
Aroma (end of boil)	Citra	32 g	0 min	13.3 %
Aroma (end of boil)	sabro	26 g	0 min	15.5 %
Dry Hop	sabro	40 g	3 day(s)	15.5 %
Dry Hop	Citra	40 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.26 g	Boil	10 min