

## PALE ALE 10 BLG # 27

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **49**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **6.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.85 kg (45.9%) | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (54.1%)    | 81 %  | 4   |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 20 g   | 60 min   | 8.8 %      |
| Boil    | Lublin (Lubelski) | 15 g   | 60 min   | 2.2 %      |
| Dry Hop | Lublin (Lubelski) | 15 g   | 5 day(s) | 2.2 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |