Pale Ale 35L

- Gravity **13.7 BLG**
- ABV **---**
- IBU **37**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.3 kg *(72.4%)*	79 %	6
Grain	Weyermann - Light Munich Malt	1.4 kg *(16.1%)*	82 %	14
Grain	Carapils Malt	0.6 kg *(6.9%)*	74 %	6
Grain	Wheat, Torrified	0.4 kg *(4.6%)*	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Whirlpool	Amarillo	30 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.