

# Ale PL/CZ

- Gravity **12 BLG**
- ABV ---
- IBU **30**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **69C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.25 kg (73%)	79 %	6
Grain	Carahell	0.2 kg (4.5%)	77 %	26
Grain	Strzegom Pilzniejszy	1 kg (22.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Marynka	10 g	20 min	8 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %
Boil	Marynka	10 g	10 min	8 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	4 day(s)	4.5 %

## Yeasts

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