

# Dol Blathanna Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **69 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **86.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.5 liter(s)**
- Total mash volume **66 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **49.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **53.3 liter(s)** of **76C** water or to achieve **86.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (15.2%)	79 %	22
Grain	Pszeniczny	1 kg (6.1%)	85 %	4
Grain	Płatki owsiane	2 kg (12.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	14 %
Boil	Amarillo	25 g	45 min	7.7 %
Boil	Simcoe	30 g	30 min	14 %
Boil	Amarillo	25 g	15 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis