

# Karczewskie Pale Ale

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- Gravity **16689.8 BLG**
- ABV **-189.2 %**
- IBU ---
- SRM **67.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2100 liter(s)**
- Total mash volume **2800 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **2100 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-1347.1 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	700 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	2500 g	60 min	15.3 %
Boil	East Kent Goldings	3500 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1540 g	Safale

## Notes

- wysładzanie 27,5 l, brzeczka ok 3 Blg  
*Jul 8, 2018, 5:45 PM*