

# Moje Pale Ale

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- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **7.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	4.76 kg (89.3%)	--- %	7
Grain	Strzegom Karmel 30	0.57 kg (10.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	9.52 g	60 min	17 %
Aroma (end of boil)	Citra	9.52 g	10 min	12 %
Aroma (end of boil)	Palisade	9.52 g	10 min	7.5 %
Aroma (end of boil)	Citra	9.52 g	5 min	12 %
Aroma (end of boil)	Palisade	9.52 g	5 min	7.5 %
Aroma (end of boil)	Citra	9.52 g	0 min	12 %
Aroma (end of boil)	Palisade	9.52 g	0 min	7.5 %
Dry Hop	Simcoe	23.81 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.95 g	Safale

## Notes

- Chmielenie  
Summit - 10 g 60 minut gotowania  
Palisade - 10 g 50 minuta  
Citra - 10 g 50 minuta  
Palisade - 10 g 55 minuta  
Citra - 10 g 55 minuta  
Palisade - 10 g 60 minuta koniec gotowania  
Citra - 10 g 60 minuta koniec gotowania  
Simcoe - 25 g na ZIMNO (po 8 dniach na 7 dni)  
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