

## Pale Ale 10L

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- Gravity **14.5 BLG**
- ABV ---
- IBU **28**
- SRM **13.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (96.2%)	80 %	6
Grain	Caraaroma	0.1 kg (3.8%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale