

# pale ale 12 blg od Doroty

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (85.1%)	81 %	4
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Monachijski	0.5 kg (10.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis