

Pale Ale 20L

- Gravity **12.6 BLG**
- ABV ---
- IBU **43**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **35.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (89.3%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.6%) | 75 % | 30 |
| Grain | Wheat, Flaked | 0.4 kg (7.1%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13.5 % |
| Boil | Citra | 8 g | 25 min | 13.5 % |
| Boil | Simcoe | 10 g | 25 min | 13 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |
| Boil | Simcoe | 10 g | 10 min | 13 % |
| Aroma (end of boil) | Amarillo | 15 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 13.5 % |
| Whirlpool | Simcoe | 10 g | 0 min | 13 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |