

## Pale ale

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **6.2**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name                                    | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pilzneński 3,2-4,5 EBC Viking Malt      | 3.5 kg (56.5%) | --- % | 4   |
| Grain | Monachijski Jasny 12-18 EBC Viking Malt | 2 kg (32.3%)   | --- % | 16  |
| Grain | Karmelowy jasny 20-30 EBC Steinbach     | 0.7 kg (11.3%) | --- % | 25  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 29 g   | 60 min | 8.5 %      |
| Boil    | Lublin (Lubelski) | 15 g   | 20 min | 3.8 %      |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min  | 3.8 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |