

## Pale ale

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- 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