

# Pale Ale (à la Pils) "Pijacz codzienny"

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Monachijski	0.25 kg (4.5%)	80 %	16
Grain	Strzegom Pszeniczny	0.25 kg (4.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	25 g	60 min	10 %
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Marynka	30 g	10 min	10 %
Whirlpool	Simcoe	25 g	10 min	13.2 %
Whirlpool	Marynka	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis