

# Pale Ale "Pijacz codzienny"

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- 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 |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 25 g   | 60 min | 10 %       |
| Aroma (end of boil) | Marynka | 25 g   | 5 min  | 10 %       |
| Whirlpool           | Simcoe  | 50 g   | 10 min | 13.2 %     |

## Yeasts

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