

Pale ale pszeniczne

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **77C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (53.2%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (42.6%) | 79 % | 10 |
| Grain | Special W | 0.2 kg (4.3%) | 75 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 8 % |
| Dry Hop | Huell Melon | 60 g | 3 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |