

# Pale Ale (Twój browar)

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **37.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	95 %	5
Grain	Monachijski	0.75 kg (15%)	95 %	16
Grain	Bestmalz Carmel Pils	0.25 kg (5%)	90 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	35 g	60 min	11 %
Boil	Progress	50 g	10 min	5.5 %

## Yeasts

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