

SH Pale Ale/Friut Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (12.2%) | 79 % | 22 |
| Grain | Słód caramel pale | 0.4 kg (8.2%) | 75 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 12.4 % |
| Boil | Mosaic | 15 g | 25 min | 12.4 % |
| Aroma (end of boil) | Mosaic | 10 g | 7 min | 12.4 % |
| Dry Hop | Magnum | 10 g | 3 day(s) | 13.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|-----------|----------|
| Other | Brzoskwinia | 800 g | Secondary | 7 day(s) |