

# Sister PALE ALE MALT

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **2 %**
- Size with trub loss **77.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **90 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **90 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **72 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **30 min** at **72C**
- Sparge using **36 liter(s)** of **76C** water or to achieve **90 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (55.6%)	85 %	7
Grain	Maris Otter Pale Ale	8 kg (44.4%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	120 g	10 min	8.3 %
Boil	Challenger	90 g	50 min	5 %
Boil	Citra	60 g	60 min	13.5 %
Boil	Amarillo Cryo Hops	120 g	10 min	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US	Ale	Dry	46 g	---