Pale Ale v2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg *(32.1%)*	80 %	5
Grain	Pilzneński	2.3 kg *(56.8%)*	81 %	4
Grain	Strzegom Pszeniczny	0.2 kg *(4.9%)*	81 %	6
Grain	Płatki owsiane	0.25 kg *(6.2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8 g	60 min	13.2 %
Whirlpool	Lublin (Lubelski)	5 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	18 g	2 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.78 g	Fermentis