

# alejAtoWALE

- Gravity **14.2 BLG**
- ABV ---
- IBU **56**
- SRM **12.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (74.4%)	79 %	6
Grain	Strzegom Monachijski typ II	0.62 kg (9.2%)	79 %	22
Grain	Special B Malt	0.25 kg (3.7%)	65.2 %	315
Grain	Weyermann pszeniczny jasny	0.85 kg (12.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	saaz	20 g	20 min	4 %
Boil	kazbek	20 g	20 min	4.6 %
Boil	sladek	30 g	5 min	6.8 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Nelson Sauvín	30 g	5 min	11 %
Whirlpool	Galaxy	50 g	0 min	15 %

## Yeasts

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