

English pale ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **7.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Malt Weyermann	0.2 kg (3.6%)	75 %	45
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.6%)	73 %	120
Grain	Płatki owsiane	0.1 kg (1.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Marynka	15 g	60 min	10 %
Boil	Kent Goldings	30 g	10 min	5.5 %
Boil	Kent Goldings	30 g	5 min	5.5 %
Dry Hop	Kent Goldings	100 g	4 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile