

# Goszki Pałet

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **10.4**
- Style **Special/Best/Premium Bitter**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	wiedeński	0.5 kg (10%)	--- %	---
Grain	Cara crystal	0.35 kg (7%)	78 %	150
Grain	Strzegom Karmel 300	0.15 kg (3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7.6 %
Boil	East Kent Goldings	15 g	25 min	5.1 %
Boil	Fuggles	15 g	25 min	4.5 %
Boil	East Kent Goldings	15 g	5 min	5.1 %
Boil	Fusion UK	15 g	5 min	4.57 %