

Hoppy Pale Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilznieński | 1.6 kg (50%) | 77 % | 4 |
| Grain | Słód owsiany Fawcett | 0.64 kg (20%) | 77 % | 5 |
| Grain | Płatki owsiane | 0.48 kg (15%) | 77 % | 3 |
| Grain | Pszeniczny | 0.48 kg (15%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 10 g | 30 min | 10 % |
| Boil | Cashmere | 10 g | 5 min | 8.8 % |
| Boil | Cashmere | 10 g | 3 min | 8.8 % |