

# Hoppy Pale Ale

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- 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 %