

# Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński  | 4 kg (74.1%)  | 81 %  | 4   |
| Grain | Monachijski | 1 kg (18.5%)  | 80 %  | 16  |
| Grain | Carabody    | 0.4 kg (7.4%) | 71 %  | 8   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 20 g   | 60 min   | 10 %       |
| Boil                | Marynka           | 20 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 5 min    | 4 %        |
| Dry Hop             | Lublin (Lubelski) | 70 g   | 3 day(s) | 4 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| FM 54 | Ale  | Slant | 200 ml | ---        |

## Extras

| Type        | Name     | Amount | Use for | Time   |
|-------------|----------|--------|---------|--------|
| Water Agent | NaCl     | 7 g    | Boil    | 60 min |
| Water Agent | Whirfloc | 1 g    | Boil    | 10 min |

## Notes

- Piwo na gęstwie.  
Schemat fermentacji  
18 C - 5 dni  
19 C - 5 dni  
20 C - 7 dni  
Cicha - 7 dni  
Chmilenie - 7 dni  
Cold crash - 7 dni do 2 C  
Rozlew na 2,2-2,4 100 gr cukru  
Sep 6, 2021, 2:10 PM