

# PALE ALE

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **12.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5.1 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	16.1 %
Boil	Equinox	15 g	30 min	16.1 %
Boil	Equinox	15 g	15 min	16.1 %
Boil	Equinox	20 g	5 min	16.1 %
Aroma (end of boil)	Equinox	40 g	0 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- blg ok.3,5 cukier do refermentacji = 40 g  
*Nov 17, 2018, 8:48 PM*