

Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (96.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Zythos | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Zythos | 20 g | 10 min | 11 % |
| Dry Hop | Zythos | 120 g | 3 day(s) | 11 % |
| Aroma (end of boil) | Zythos | 20 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |