

# Pale ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **69**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Aroma (end of boil)	Centennial	15 g	600 min	10.5 %
Aroma (end of boil)	Mosaic	15 g	600 min	12.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kaffir	5 g	Boil	5 min
Flavor	Trawa cytrynowa	5 g	Boil	5 min
Fining	Whirflock	0.5 g	Boil	10 min