

# pale ale comeback

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **95**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (89.3%)	80.5 %	2
Grain	Strzegom Monachijski typ II	0.4 kg (7.1%)	79 %	22
Grain	Pszeniczny	0.2 kg (3.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	20 g	60 min	19 %
Aroma (end of boil)	citra	30 g	15 min	14 %
Aroma (end of boil)	pekko	30 g	10 min	17.5 %
Aroma (end of boil)	enigma	30 g	10 min	17.2 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %
Dry Hop	citra	20 g	7 day(s)	14 %
Dry Hop	pekko	20 g	7 day(s)	17.5 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---