

# Pale Ale Marika

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- Gravity **11.7 BLG**
- ABV ---
- IBU **24**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (64.7%)	80 %	7
Grain	Caramel pils	1 kg (11.8%)	--- %	5
Grain	Pszeniczny	1 kg (11.8%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (11.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PI	35 g	60 min	10 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Centennial	100 g	6 day(s)	10.5 %
Dry Hop	Amarillo	100 g	6 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---