

Pierwszy Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **3.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 4 kg (95.2%) | 81 % | 4 |
| Grain | Carahell | 0.2 kg (4.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 30 g | 50 min | 4 % |
| Aroma (end of boil) | Marynka | 30 g | 10 min | 10 % |
| Dry Hop | lunga | 30 g | 9 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |