

# Lutowe PALE ALE

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **72.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **49.8 liter(s)**

## Fermentables

| Type  | Name                                   | Amount        | Yield  | EBC |
|-------|----------------------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt              | 11 kg (66.3%) | 85 %   | 7   |
| Grain | Weyermann - Pilsner Malt               | 3 kg (18.1%)  | 81 %   | 5   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (6%)     | 80 %   | 20  |
| Grain | Acid Malt                              | 0.3 kg (1.8%) | 58.7 % | 6   |
| Grain | Weyermann - Carapils                   | 0.3 kg (1.8%) | 78 %   | 4   |
| Grain | Płatki owsiane                         | 0.5 kg (3%)   | 60 %   | 3   |
| Grain | Płatki pszeniczne                      | 0.5 kg (3%)   | 60 %   | 3   |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Marynka      | 60 g   | 45 min | 10 %       |
| Aroma (end of boil) | Marynka      | 60 g   | 5 min  | 10 %       |
| Whirlpool           | Styrian Wolf | 30 g   | 5 min  | 13.8 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 33 g   | Fermentis  |