TALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **57.5 liter(s)**
- Total mash volume **69 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	1 kg *(8.7%)*	75 %	30
Grain	Viking Pale Ale malt	5 kg *(43.5%)*	80 %	5
Grain	Bestmalz Red X	2 kg *(17.4%)*	79 %	30
Grain	Corn, Flaked	0.5 kg *(4.3%)*	80 %	2
Grain	Strzegom Wiedeński	3 kg *(26.1%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Boil	Centennial	50 g	1 min	10.5 %