Pale ale ze starości

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(90.9%)*	75 %	5
Grain	Viking Caramel 50	0.25 kg *(4.5%)*	75 %	50
Grain	Rye, Flaked	0.25 kg *(4.5%)*	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Equinox	15 g	15 min	13.1 %
Boil	Wai-iti	20 g	15 min	3 %
Boil	Galaxy	15 g	15 min	13 %
Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Aroma (end of boil)	Wai-iti	30 g	0 min	4.1 %
Aroma (end of boil)	Galaxy	15 g	0 min	13 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.