

## ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **8**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale        | 8 kg (88.9%) | 79 %  | 6   |
| Grain | Karmelowy Jasny<br>30EBC | 1 kg (11.1%) | 75 %  | 30  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 15 g   | 60 min   | 10 %       |
| Aroma (end of boil) | octavia | 15 g   | 0 min    | 7.8 %      |
| Dry Hop             | octavia | 15 g   | 2 day(s) | 7.8 %      |