Mam w pale ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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	Strzegom Pilzneński	5 kg *(90.9%)*	80 %	4
Grain	Weyermann - Carapils	0.5 kg *(9.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10 %
Boil	Mandarina Bavaria	20 g	15 min	10 %
Aroma (end of boil)	Cascade PL	40 g	0 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis