Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(96.2%)*	80 %	5
Grain	Strzegom Karmel 150	0.2 kg *(3.8%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	20 g	60 min	11 %
Aroma (end of boil)	Zythos	20 g	10 min	11 %
Dry Hop	Zythos	120 g	3 day(s)	11 %
Aroma (end of boil)	Zythos	20 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis