

Pale Ale Strykowe 12

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **4.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (80%)	80 %	6
Grain	Monachijski	0.6 kg (15%)	85 %	16
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	11 %
Boil	Progress	40 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	Fermentis