

# 5hpaleale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (74.1%)	80 %	4
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	5 min	13 %
Aroma (end of boil)	Mandarina Bavaria	20 g	5 min	10 %
Boil	Citra	5 g	15 min	13 %
Boil	Mandarina Bavaria	5 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	10 g	Boil	10 min
Herb	eukaliptus	10 g	Boil	10 min