

# Ala Pils

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 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	Pilzneński	9 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	60 min	7.1 %
Boil	Oktawia	30 g	20 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis
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## Notes

- Zacieranie na lenia  
62 stopnie - 30 min  
68 stopni - 60min  
72 stopnie - 20min  
80 stopni - 5min  
Sep 25, 2022, 6:13 PM