

## ale ?

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 7 kg (87.5%) | 81 %  | 4   |
| Sugar | cukier     | 1 kg (12.5%) | --- % | --- |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 20 g   | 45 min | 12 %       |
| Boil                | Citra    | 30 g   | 15 min | 12 %       |
| Boil                | Amarillo | 20 g   | 10 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 40 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 5 min  | 9.5 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 50 ml  | Safale     |