

# Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (89.9%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4
Grain	Oats, Flaked	0.2 kg (4.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Boil	Lublin (Lubelski)	20 g	10 min	3.5 %

## Yeasts

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