

# BERGAMOT PALE ALE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 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 **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (71.4%)	80 %	5
Grain	Diastatyczny	0.5 kg (17.9%)	80 %	5
Grain	Płatki pszeniczne	0.15 kg (5.4%)	85 %	3
Grain	Płatki owsiane	0.15 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Nelson Sauvin	15 g	80 min	11.1 %
Boil	Nelson Sauvin	15 g	60 min	11.1 %
Boil	WAI-ITI	30 g	15 min	2.8 %
Dry Hop	Nelson Sauvin	20 g	4 day(s)	11.1 %
Dry Hop	WAI-ITI	20 g	4 day(s)	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórki Bergamotki	20 g	Boil	15 min