

# Juicy Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2 kg (50%)      | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 1.55 kg (38.8%) | 80 %  | 4   |
| Grain | Abbey Castle        | 0.45 kg (11.3%) | 80 %  | 45  |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Galaxy   | 15 g   | 15 min | 17 %       |
| Whirlpool | Galaxy   | 20 g   | 0 min  | 17 %       |
| Whirlpool | Amarillo | 20 g   | 0 min  | 9.5 %      |
| Whirlpool | Simcoe   | 20 g   | 0 min  | 13.2 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory    |
|--------------|------|-------|--------|---------------|
| funktown ale | Ale  | Slant | 150 ml | the yeast bay |