

# Kazbek Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (42.1%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (42.1%)	79 %	6
Grain	Pszeniczny	0.5 kg (10.5%)	85 %	4
Grain	Strzegom Karmel 150	0.25 kg (5.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	7.5 %
Boil	Kazbek	20 g	30 min	4.4 %
Boil	Kazbek	20 g	10 min	4.4 %
Aroma (end of boil)	Kazbek	20 g	0 min	4.4 %
Dry Hop	Kazbek	100 g	4 day(s)	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min