

KIELECKIE PALE ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (60%)	78 %	6
Grain	Briess - Pilsen Malt	1 kg (20%)	80.5 %	2
Grain	Casle Malting Whisky Nature	1 kg (20%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	40 min	13 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	Lallemand