

# PALE ALE 122018-v2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Malteurop Pilzneński | 4.5 kg (81.8%) | 79 %  | 4   |
| Grain | Biscuit Malt         | 0.5 kg (9.1%)  | 79 %  | 45  |
| Grain | Pszeniczny           | 0.5 kg (9.1%)  | 85 %  | 4   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Boil                | East Kent Goldings | 30 g   | 10 min | 5.1 %      |
| Aroma (end of boil) | Fuggles            | 30 g   | 0 min  | 4.5 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale  | Slant | 300 ml | ---        |