

## Pale ale

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- Gravity **17.1 BLG**
- ABV ---
- IBU **47**
- SRM **8.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (73.9%)   | 79 %  | 5   |
| Grain | karmel viking malt  | 0.38 kg (9.4%) | 75 %  | 30  |
| Grain | strzegom cookie     | 0.38 kg (9.4%) | 72 %  | 50  |
| Grain | Strzegom Pszeniczny | 0.3 kg (7.4%)  | 81 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | citra 1 | 15 g   | 60 min   | 12.9 %     |
| Aroma (end of boil) | citra 1 | 10 g   | 30 min   | 12.9 %     |
| Dry Hop             | citra 1 | 5 g    | 1 day(s) | 12.9 %     |
| Dry Hop             | citra 1 | 5 g    | 1 day(s) | 12.9 %     |

### Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale US-05 | Lager | Dry  | 11.5 g | fer        |

### Extras

| Type  | Name                | Amount | Use for | Time   |
|-------|---------------------|--------|---------|--------|
| Other | płatki owsiane 100g | 100 g  | Mash    | 60 min |