

# pale ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.35 kg (92.2%)	80 %	5
Grain	Płatki owsiane	0.2 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12 %
Boil	Mosaic	12 g	15 min	12 %
Boil	Mosaic	10 g	1 min	12 %
Dry Hop	Citra	5 g	0 day(s)	12 %
Dry Hop	mosaic	5 g	0 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us	Ale	Dry	11 g	---