

pale ale comeback

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **95**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (89.3%) | 80.5 % | 2 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (7.1%) | 79 % | 22 |
| Grain | Pszeniczny | 0.2 kg (3.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Polaris | 20 g | 60 min | 19 % |
| Aroma (end of boil) | citra | 30 g | 15 min | 14 % |
| Aroma (end of boil) | pekko | 30 g | 10 min | 17.5 % |
| Aroma (end of boil) | enigma | 30 g | 10 min | 17.2 % |
| Dry Hop | Galaxy | 50 g | 7 day(s) | 15 % |
| Dry Hop | citra | 20 g | 7 day(s) | 14 % |
| Dry Hop | pekko | 20 g | 7 day(s) | 17.5 % |
| Dry Hop | Enigma (AUS) | 20 g | 7 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |