

## Pale Ale na szyszce Perle +30% w stosunku do pelletu

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (100%) | 79 %  | 5   |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Perle | 25 g   | 50 min | 7 %        |
| Boil                | Perle | 25 g   | 30 min | 7 %        |
| Boil                | Perle | 30 g   | 10 min | 7 %        |
| Aroma (end of boil) | Perle | 30 g   | 5 min  | 7 %        |