

# Pale ale z wyśłodzin po Barley Wine

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | viking malt dekstrynowy | 1.315 kg (20%) | 70 %  | 10  |
| Grain | Viking Pale Ale malt    | 3.29 kg (50%)  | 80 %  | 5   |
| Grain | viking caramel malt     | 0.99 kg (15%)  | 77 %  | 10  |
| Grain | viking red              | 0.99 kg (15%)  | 79 %  | 40  |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | lunga             | 35 g   | 60 min | 11 %       |
| Whirlpool | Lublin (Lubelski) | 50 g   | 5 min  | 4.7 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |