

# Palisade

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (95.3%)	80 %	4
Grain	Słód Kawowy 250 EBC	0.22 kg (4.7%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	8.8 %
Aroma (end of boil)	Palisade® (USA)	30 g	15 min	7.5 %
Whirlpool	Falconer's Flight® (USA)	30 g	15 min	11 %
Dry Hop	Palisade® (USA)	60 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Whirlfloc T tabletki	0.5 g	Boil	15 min