

# puławski pale ale

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- Gravity **10.5 BLG**
- ABV ---
- IBU **26**
- SRM **4.7**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (66.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	60 min	8.9 %
Boil	Puławski	5 g	30 min	8.9 %
Boil	Puławski	5 g	15 min	8.9 %
Boil	Puławski	10 g	5 min	8.9 %
Dry Hop	Puławski	10 g	4 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis