

Regionalne Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **7.6**
- Style **Specialty Beer**

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 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.8%)	80 %	5
Grain	Strzegom Karmel 600	0.1 kg (2%)	68 %	601
Grain	Pilzneński	2 kg (39.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	13.5 %
Boil	Lublin (Lubelski)	25 g	50 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar