

S Pale Ale Lite z Pilsa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Viking Vienna Malt	1 kg (16.7%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	7.3 %
Boil	Marynka	20 g	20 min	7.3 %
Whirlpool	Lublin (Lubelski)	50 g	0 min	5.3 %
Dry Hop	lunga	100 g	2 day(s)	11 %

Yeasts

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