

# Takie Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (60%) | 79 %  | 6   |
| Grain | Pszeniczny        | 2 kg (40%) | 85 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Cascade | 25 g   | 60 min | 8.3 %      |
| Whirlpool | Citra   | 50 g   | 5 min  | 13 %       |
| Whirlpool | Cascade | 30 g   | 5 min  | 6 %        |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis us-05 | Ale  | Dry  | 11 g   | XD         |