

TALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **57.5 liter(s)**
- Total mash volume **69 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Karmelowy Jasny 30EBC | 1 kg (8.7%) | 75 % | 30 |
| Grain | Viking Pale Ale malt | 5 kg (43.5%) | 80 % | 5 |
| Grain | Bestmalz Red X | 2 kg (17.4%) | 79 % | 30 |
| Grain | Corn, Flaked | 0.5 kg (4.3%) | 80 % | 2 |
| Grain | Strzegom Wiedeński | 3 kg (26.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Simcoe | 40 g | 60 min | 13.2 % |
| Boil | Centennial | 50 g | 1 min | 10.5 % |