

Warka#1 Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **5.2**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (80%)	80 %	7
Grain	Monachijski	0.6 kg (15%)	80 %	16
Grain	Caramel/Crystal Malt - 20L	0.2 kg (5%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	11 %
Aroma (end of boil)	Progress	40 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew