

## #13 Fresh ALE

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **4.6**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (56.6%)	80 %	7
Grain	Pilzneński	1 kg (18.9%)	81 %	4
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	30 min	6 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Cascade	20 g	10 min	6 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Amarillo	25 g	0 min	9.5 %
Dry Hop	Cascade	20 g	8 day(s)	6 %
Dry Hop	Amarillo	30 g	8 day(s)	9.5 %
Dry Hop	Citra	30 g	8 day(s)	12 %

### Yeasts

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