

## #16 House Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4.5 kg (85.7%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.5%)  | 79 %  | 16  |
| Grain | Karmelowy Czerwony         | 0.25 kg (4.8%) | 75 %  | 59  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 40 g   | 60 min   | 10 %       |
| Boil    | Cascade | 25 g   | 15 min   | 6 %        |
| Boil    | Cascade | 25 g   | 5 min    | 6 %        |
| Dry Hop | Mosaic  | 25 g   | 7 day(s) | 10 %       |
| Dry Hop | Citra   | 20 g   | 3 day(s) | 12 %       |

### Yeasts

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

### Notes

- Na bazie receptury scooby'iego z piwo.org.  
*May 21, 2019, 10:59 PM*