

# Caramel Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **12.4**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (22.2%)	79 %	22
Grain	Pilzneński	2.5 kg (55.6%)	81 %	4
Grain	Fawcett - Crystal	0.5 kg (11.1%)	70 %	160
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	5 g	30 min	12 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Mosaic	5 g	5 min	10 %
Boil	Citra	10 g	0 min	12 %
Dry Hop	Citra	35 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale