

# Dry Pale Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **105**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (35.7%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (35.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (17.9%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (10.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dana	30 g	60 min	10.8 %
Aroma (end of boil)	Mandarina Bavaria	40 g	15 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Flavor	Płatki Bourbon	10 g	Secondary	14 day(s)