

# Halloween Pale Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **107**
- SRM **14.1**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (66.7%)	85 %	7
Grain	Weyermann - Caraamber	1 kg (16.7%)	75 %	65
Grain	Weyermann - Caramel Rye Malt	0.5 kg (8.3%)	74 %	175
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12 %
Boil	Mosaic	20 g	45 min	12 %
Boil	Cascade	20 g	45 min	7 %
Boil	Mosaic	20 g	30 min	12 %
Boil	Cascade	20 g	30 min	7 %
Aroma (end of boil)	Mosaic	20 g	5 min	12 %
Aroma (end of boil)	Cascade	20 g	5 min	7 %
Whirlpool	Cascade	10 g	0 min	7 %
Whirlpool	Mosaic	10 g	0 min	12 %
Dry Hop	Cascade	30 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Spice	cynamon	9 g	Boil	10 min
Spice	kardamon	5 g	Boil	10 min
Spice	gałka muszkatołowa	4 g	Boil	10 min
Spice	goździki	8 g	Boil	10 min
Spice	imbir	0 g	Boil	10 min
Spice	ziele angielskie	8 g	Boil	10 min
Spice	anyż	8 g	Boil	10 min