

# india pale ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **11.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	jeczmienny pale ale	5 kg (62.5%)	--- %	6
Grain	melanholijny	1 kg (12.5%)	--- %	70
Grain	abbey malt	1 kg (12.5%)	--- %	45
Grain	slod cookie	1 kg (12.5%)	--- %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Galaxy	30 g	12 day(s)	15 %
Boil	Wai-iti	16 g	27 min	4.1 %
Boil	Chinook	25 g	27 min	13 %
Dry Hop	Huell Melon	30 g	12 day(s)	7.5 %
Dry Hop	Spalt	30 g	12 day(s)	3.9 %
Boil	Waimea	10 g	27 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	180 g	Mash	---