

# Juicy Pale Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6
Grain	Strzegom Pilzneński	1.55 kg (38.8%)	80 %	4
Grain	Abbey Castle	0.45 kg (11.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	15 min	17 %
Whirlpool	Galaxy	20 g	0 min	17 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Simcoe	20 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
funktown ale	Ale	Slant	150 ml	the yeast bay