

Kefir Pale Ale

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **12**
- SRM ---
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **5.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------|---------------|-------|-----|
| Dry Extract | WES ekstrakt słodowy jasny | 0.6 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Loral | 6 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|---------|--------|------------|
| Ziarna kefirowe / grzybek tybetański | Ale | Culture | 80 g | --- |