

# Lutowe PALE ALE

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **72.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **49.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	11 kg (66.3%)	85 %	7
Grain	Weyermann - Pilsner Malt	3 kg (18.1%)	81 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (6%)	80 %	20
Grain	Acid Malt	0.3 kg (1.8%)	58.7 %	6
Grain	Weyermann - Carapils	0.3 kg (1.8%)	78 %	4
Grain	Płatki owsiane	0.5 kg (3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	45 min	10 %
Aroma (end of boil)	Marynka	60 g	5 min	10 %
Whirlpool	Styrian Wolf	30 g	5 min	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	33 g	Fermentis