

# PALE ALE 032019

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **6.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4 kg (69%)	79 %	6
Grain	Abbey Malt Weyermann	0.5 kg (8.6%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.3 kg (5.2%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	200 ml	---