

Pale Ale 1 w klarsteinie

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2 kg (28.6%) | 78 % | 6 |
| Grain | Pilznieński | 5 kg (71.4%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Lunga | 15 g | 60 min | 12.5 % |
| Boil | Lunga | 15 g | 30 min | 12.5 % |
| Boil | Cascade | 50 g | 5 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |