

# PALE ALE 122018-v2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 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 Pilzneński	4.5 kg (81.8%)	79 %	4
Grain	Biscuit Malt	0.5 kg (9.1%)	79 %	45
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	300 ml	---