

# Pale Ale

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- Gravity **11 BLG**
- ABV ---
- IBU **41**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.2 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (15%)	79 %	16
Grain	Caramel/Crystal Malt - 20L	0.2 kg (5%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	17 g	60 min	11 %
Boil	Progress	40 g	10 min	5.5 %
Boil	Phoenix	13 g	10 min	11 %

## Yeasts

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