

## Pale Ale Low Temp

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **5.5**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.25 kg (8.3%)	80 %	8
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (8.3%)	78 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (16.7%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	50 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis