

# Pale Ale Macieja

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (77.8%)	80 %	7
Grain	Weyermann pszeniczny jasny	2 kg (22.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	20 g	Gozdawa