

# Pale Ale numer 1

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- Gravity **12.4 BLG**
- ABV ---
- IBU **34**
- SRM **5.9**
- 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Karmelowy Czerwony   | 0.4 kg (8%)  | 75 %  | 59  |
| Grain | Viking Pale Ale malt | 4.6 kg (92%) | 80 %  | 5   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | chellenger | 40 g   | 60 min | 5.7 %      |
| Boil    | Fuggles    | 20 g   | 20 min | 4.5 %      |
| Boil    | epic       | 20 g   | 10 min | 3.7 %      |

## Yeasts

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