

# 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