

# Pale ale pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **64**
- SRM **3.4**
- Style **American Pale Ale**

## 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	Pilzneński	8 kg (88.9%)	81 %	4
Grain	Briess - Carapils Malt	1 kg (11.1%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	50 g	60 min	15 %
Boil	Jarrylo	50 g	15 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Platki jeczienne i przenie	1000 g	Mash	60 min