

## Pale pod herbal

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	7
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Monachijski	1 kg (20%)	80 %	14

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Whirlpool	Waimea	30 g	20 min	17 %
Whirlpool	Pacifica (NZ)	30 g	20 min	4.8 %
Dry Hop	Waimea	20 g	4 day(s)	17 %
Dry Hop	Pacifica (NZ)	20 g	4 day(s)	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	120 ml	Fermentum Mobile