

Pine Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 55 min | 10 % |
| Boil | Oktawia | 20 g | 15 min | 9.2 % |
| Aroma (end of boil) | Izabella | 40 g | 1 min | 5.8 % |
| Aroma (end of boil) | Zula | 30 g | 3 min | 7.3 % |
| Dry Hop | Izabella | 40 g | 3 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | syrop z sosny | 200 g | Boil | 10 min |
| Spice | werbena cytrynowa | 20 g | Boil | 10 min |

Notes

- Zacieranie 60min 67-68
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