

# szejkpale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.3 kg (10.7%)	85 %	3
Grain	Strzegom Pale Ale	1 kg (35.7%)	79 %	6
Grain	Strzegom Pilzniejszy	1.5 kg (53.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	30 min	13.2 %
Whirlpool	Pacific Gem	20 g	0 min	15.3 %
Whirlpool	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	300 g	Boil	10 min