

# TALE

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **57.5 liter(s)**
- Total mash volume **69 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	1 kg (8.7%)	75 %	30
Grain	Viking Pale Ale malt	5 kg (43.5%)	80 %	5
Grain	Bestmalz Red X	2 kg (17.4%)	79 %	30
Grain	Corn, Flaked	0.5 kg (4.3%)	80 %	2
Grain	Strzegom Wiedeński	3 kg (26.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Boil	Centennial	50 g	1 min	10.5 %