

# wesele PALE I

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (82.4%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (11.8%)	83 %	5
Grain	Weyermann - Light Munich Malt	0.25 kg (5.9%)	82 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	5 g	0 min	6 %
Boil	Cascade PL	5 g	5 min	6 %
Boil	Cascade PL	5 g	15 min	6 %
Boil	Citra	7 g	30 min	13.6 %
Boil	Citra	5 g	60 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis