

# 1 - Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **1 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Black Rock Pale Ale	1.7 kg (47.9%)	80 %	20
Liquid Extract	Ekstrakt słodowy niechmielony w PALE ALE	1.7 kg (47.9%)	80 %	10
Sugar	Glukoza	0.15 kg (4.2%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Marynka	10 g	10 min	10 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Marynka	42 g	6 day(s)	10 %
Dry Hop	Cascade	22 g	6 day(s)	6 %
Dry Hop	Cascade	14 g	11 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis