

# Ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **7.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **40.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (9%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (9%)	79 %	22
Grain	Abbey Malt Weyermann	0.5 kg (7.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	8 %
Boil	Magnat	25 g	30 min	11.2 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %