

# Ale a'la pizza

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **54**
- SRM **3.4**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	0.6 kg (23.1%)	80 %	---
Grain	Viking Pale Ale malt	1 kg (38.5%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (11.5%)	78 %	4
Grain	Pszeniczny	0.6 kg (23.1%)	85 %	4
Sugar	Cukier biały	0.1 kg (3.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Boil	Equinox	20 g	30 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Piekarnicze	Ale	Dry	9 g	---