

# ALE ALE JAKI ALE

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **7.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.4 kg (45.9%)	95 %	10
Grain	Monachijski	1.3 kg (42.6%)	95 %	16
Grain	Pszeniczny	0.25 kg (8.2%)	90 %	4
Grain	Weyermann Caramunich 3	0.1 kg (3.3%)	90 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	65 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	3 g	1 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---