

Ale pole!

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 55 min | 12 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 3.8 % |
| Aroma (end of boil) | Puławski | 50 g | 5 min | 3.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 3.8 % |
| Aroma (end of boil) | Cascade PL | 50 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |