

# Ale pole!

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- 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	Pszoniczny	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	---