

# aleJAtoWALE

- Gravity **14.2 BLG**
- ABV ---
- IBU **56**
- SRM **12.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (74.4%)    | 79 %   | 6   |
| Grain | Strzegom Monachijski typ II | 0.62 kg (9.2%)  | 79 %   | 22  |
| Grain | Special B Malt              | 0.25 kg (3.7%)  | 65.2 % | 315 |
| Grain | Weyermann pszeniczny jasny  | 0.85 kg (12.6%) | 80 %   | 6   |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | Marynka       | 40 g   | 60 min | 10 %       |
| Boil      | saaz          | 20 g   | 20 min | 4 %        |
| Boil      | kazbek        | 20 g   | 20 min | 4.6 %      |
| Boil      | sladek        | 30 g   | 5 min  | 6.8 %      |
| Boil      | Amarillo      | 30 g   | 5 min  | 9.5 %      |
| Boil      | Nelson Sauvín | 30 g   | 5 min  | 11 %       |
| Whirlpool | Galaxy        | 50 g   | 0 min  | 15 %       |

## Yeasts

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