

# Angielskie Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6
Grain	Carahell	0.5 kg (12.5%)	77 %	26
Grain	Pilznieński	1.5 kg (37.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %
Boil	Sovereign	25 g	0 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale