

# Indian Pala Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **9.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (43.6%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (49.5%)	79 %	16
Grain	Strzegom Karmel 150	0.35 kg (6.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	Danstar