

# Kahakka pale ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **1200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1260 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1518 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **675 liter(s)**
- Total mash volume **900 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	193 kg (85.8%)	82 %	4
Grain	Weyermann - Light Munich Malt	12 kg (5.3%)	82 %	14
Grain	Karmelowy Jasny 30EBC	12 kg (5.3%)	75 %	30
Grain	Briess - Aromatic Malt	5 kg (2.2%)	77 %	200
Grain	Strzegom Karmel 300	3 kg (1.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	250 g	50 min	19 %
Boil	Amarillo	500 g	5 min	8.2 %
Boil	Mosaic	500 g	5 min	11.6 %
Whirlpool	Amarillo	1000 g	30 min	8.2 %
Whirlpool	Mosaic	1000 g	30 min	11.6 %