

pal al

- Gravity **19.3 BLG**
- ABV ---
- IBU **55**
- SRM **8.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	6 kg (75%)	80 %	6.5
Grain	Weyermann - Carared	1 kg (12.5%)	75 %	45
Grain	Weyermann - Carapils	1 kg (12.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	45 min	6 %
Boil	Citra	30 g	35 min	12 %
Boil	Chinook	30 g	15 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Enartis - płatki dębowe - VANILLA	30 g	Primary	0 day(s)