

PALE ALE 072018

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Malteurop Pilszeński | 5 kg (100%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|--------|---------|--------|
| Spice | Trawa cytrynowa suszona | 10 g | Boil | 15 min |

Notes

- Kwas Mlekowy - zacier - 8 ml, wyśładzanie 14 ml na 20 l wody
Jun 30, 2018, 2:05 PM