

# PALE ALE 082018

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.9**

## 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilszeński	5 kg (87%)	79 %	4
Grain	Płatki pszeniczne	0.5 kg (8.7%)	85 %	3
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Whirlpool	Lublin (Lubelski)	50 g	0 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	300 ml	---