

# Pale Ale #1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **6.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (62.5%)	81 %	4
Grain	Viking Munich Malt	0.8 kg (25%)	78 %	18
Grain	Karmelowy Jasny 30EBC	0.4 kg (12.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.5 %
Boil	Marynka	15 g	15 min	7.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	3.4 %
Dry Hop	Lublin (Lubelski)	15 g	---	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Pierwsza warka - Bitter  
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