

Pale Ale 1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4
Grain	Słód owsiany Fawcett	0.25 kg (4.3%)	61 %	5
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.5 %
Boil	Mandarina Bavaria	20 g	20 min	8.6 %
Boil	Sorachi Ace	20 g	10 min	10 %
Aroma (end of boil)	Mandarina Bavaria	30 g	0 min	8.6 %
Aroma (end of boil)	Sorachi Ace	30 g	0 min	10 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	8.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand