

# Pale Ale 1 w klarsteinie

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (28.6%)	78 %	6
Grain	Pilzneński	5 kg (71.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	15 g	60 min	12.5 %
Boil	Lunga	15 g	30 min	12.5 %
Boil	Cascade	50 g	5 min	7.5 %

## Yeasts

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