

# Pale Ale 12

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- Gravity **11.2 BLG**
- ABV ---
- IBU **54**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Strzegom Pale Ale          | 4 kg (80%)    | 79 %  | 6   |
| Grain | Monachijski                | 0.75 kg (15%) | 80 %  | 16  |
| Grain | Caramel/Crystal Malt - 20L | 0.25 kg (5%)  | 75 %  | 39  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Phoenix  | 38 g   | 60 min | 11 %       |
| Boil    | Progress | 50 g   | 10 min | 5.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 45 ml  | Safale     |