

## 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