

## Pale ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **7.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.9%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Mosaic	15 g	5 min	10 %