

# Pale Ale

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- Gravity **14.3 BLG**
- ABV ---
- IBU **36**
- SRM **4.6**
- Style **Blonde 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	--- %	4
Grain	Strzegom pszeniczny	1 kg (15.6%)	--- %	6
Sugar	Candi Sugar, Clear	0.4 kg (6.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.1 %
Boil	Mosaic	15 g	5 min	9 %
Boil	Waimea	15 g	5 min	13.7 %
Boil	Admiral	25 g	5 min	13.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	10 min