

## Pale ale lager

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- Gravity **12.1 BLG**
- ABV ---
- IBU **19**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **69.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	14 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	36 g	15 min	4.5 %
Boil	Citra	35 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	---