

# Pale ale resztkowy

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69%)	80 %	---
Grain	Abbey Malt Weyermann	0.65 kg (14.9%)	75 %	45
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.6%)	75 %	30
Grain	Pszeniczny	0.5 kg (11.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	16 g	60 min	13.2 %
Boil	Perle	17 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	Danstar