

# Pale stAle

- Gravity **13.1 BLG**
- ABV ---
- IBU **45**
- SRM **7.3**
- Style **American Pale 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (38.6%)	79 %	6
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (8.8%)	75 %	30
Grain	Strzegom Pilzneński	2 kg (35.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wakatu	50 g	60 min	8.5 %
Boil	WAI-ITI	20 g	10 min	4.1 %
Boil	WAI-ITI	20 g	5 min	4.1 %
Boil	WAI-ITI	30 g	1 min	4.1 %
Dry Hop	WAI-ITI	30 g	14 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's