

# trush pale ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Weyermann - Dark Wheat Malt	2 kg (34.5%)	85 %	14
Grain	Viking Pale Ale malt	1.8 kg (31%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7.2 %
Aroma (end of boil)	Challenger	15 g	0 min	7.2 %
Aroma (end of boil)	Hallertau Tradition	10 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP060 - American Ale Yeast Blend	Ale	Slant	100 ml	White Labs