

Warka#1 Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **5.2**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.2 kg (80%) | 80 % | 7 |
| Grain | Monachijski | 0.6 kg (15%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 20L | 0.2 kg (5%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Phoenix | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Progress | 40 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 12.5 g | Mauribrew |