

## 11# Pale ale - trawa cytrynowa

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale Malteurop	2.6 kg (83.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (16.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.6 %
Aroma (end of boil)	lunga	5 g	5 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	5 min