

14. Pale Ale Woodstock '19

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **7.6**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (91.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (8.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |
| Aroma (end of boil) | Magnum | 20 g | 1 min | 13.5 % |

Yeasts

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