

## 47# Pale Ale 12blg

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **61**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt   | 3.9 kg (84.8%) | 80 %  | 7   |
| Grain | Karmelowy Jasny<br>30EBC | 0.3 kg (6.5%)  | 75 %  | 30  |
| Grain | Płatki owsiane           | 0.4 kg (8.7%)  | 60 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |
| Boil    | Marynka | 40 g   | 5 min  | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |