

ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **8**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 8 kg (88.9%) | 79 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (11.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 10 % |
| Aroma (end of boil) | octavia | 15 g | 0 min | 7.8 % |
| Dry Hop | octavia | 15 g | 2 day(s) | 7.8 % |