

# Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (89.9%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.25 kg (5.6%) | 78 %  | 4   |
| Grain | Oats, Flaked         | 0.2 kg (4.5%)  | 80 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 9.5 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 3.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |