

Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	4.5
Grain	Strzegom Wiedeński	0.5 kg (16.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	60 min	10 %
Boil	Tradition	15 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	6 g	---