

# Caramel Pale Ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **7.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Viking melanoidynowy	0.5 kg (7.7%)	75 %	60
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	lunga	50 g	5 min	11 %
Boil	Marynka	25 g	10 min	10 %
Dry Hop	Marynka	25 g	---	10 %
Dry Hop	lunga	50 g	---	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis