

# Ice Fresh Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	5 g	55 min	20.8 %
Boil	Polaris	10 g	45 min	20.8 %
Boil	Polaris	10 g	30 min	20.8 %
Boil	Motueka	10 g	30 min	8 %
Boil	Motueka	10 g	15 min	8 %
Aroma (end of boil)	Polaris	15 g	5 min	20.8 %
Aroma (end of boil)	Motueka	10 g	5 min	8 %
Aroma (end of boil)	Polaris	10 g	0 min	20.8 %
Aroma (end of boil)	Motueka	5 g	0 min	8 %
Whirlpool	Polaris	10 g	---	20.8 %
Whirlpool	Motueka	5 g	---	8 %
Dry Hop	Polaris	40 g	3 day(s)	20.8 %
Dry Hop	Motueka	10 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min

Spice	werbena cytrynowa	10 g	Boil	5 min
Spice	werbena cytrynowa	20 g	Secondary	5 day(s)
Herb	mięta zielona	60 g	Boil	5 min