

Juicy Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (50%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.55 kg (38.8%) | 80 % | 4 |
| Grain | Abbey Castle | 0.45 kg (11.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Galaxy | 15 g | 15 min | 17 % |
| Whirlpool | Galaxy | 20 g | 0 min | 17 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|---------------|
| funktown ale | Ale | Slant | 150 ml | the yeast bay |