

# Kefir Pale Ale

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **12**
- SRM ---
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **5.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	WES ekstrakt słodowy jasny	0.6 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Loral	6 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Ziarna kefirowe / grzybek tybetański	Ale	Culture	80 g	---