

## Kołowe ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis