

# Książęcy Pale Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (91.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (8.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %
Boil	Książęcy	10 g	20 min	7 %
Aroma (end of boil)	Książęcy	15 g	0 min	7 %

## Yeasts

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