

Książęcy Pale Ale

- 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 | --- |