

Lekkie Ale Pandemiczne

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **37**
- SRM **6.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- 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 | 1.1 kg (45.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (25%) | 85 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (4.2%) | 73 % | 120 |
| Grain | Karmelowy Jasny 30EBC | 0.525 kg (21.9%) | 75 % | 30 |
| Grain | Biscuit Malt | 0.075 kg (3.1%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 20 g | 0 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |