

Lutowe PALE ALE

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **72.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **49.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 11 kg (66.3%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 3 kg (18.1%) | 81 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (6%) | 80 % | 20 |
| Grain | Acid Malt | 0.3 kg (1.8%) | 58.7 % | 6 |
| Grain | Weyermann - Carapils | 0.3 kg (1.8%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Marynka | 60 g | 45 min | 10 % |
| Aroma (end of boil) | Marynka | 60 g | 5 min | 10 % |
| Whirlpool | Styrian Wolf | 30 g | 5 min | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 33 g | Fermentis |