

# NE PALE ALE

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (48.8%)	81 %	4
Grain	Słód owsiany Fawcett	2 kg (48.8%)	61 %	5
Grain	Carared	0.1 kg (2.4%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Nelson Sauvín	15 g	0 min	11 %
Boil	Citra	10 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
haze daze	Ale	Slant	300 ml	---