

# Pale Ale 052018

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **4.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	5 kg (95.2%)	79 %	6
Grain	Colorado Honig Viking Malt	0.25 kg (4.8%)	75 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min
Water Agent	Kwas mlekowy	20 g	Mash	0 min