

# PALE ALE 072018

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilszeński	5 kg (100%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa suszona	10 g	Boil	15 min

## Notes

- Kwas Mlekowy - zacier - 8 ml, wyładzanie 14 ml na 20 l wody  
*Jun 30, 2018, 2:05 PM*