

# PALE ALE 082018

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.9**

## 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Malteurop Pilszeński | 5 kg (87%)     | 79 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.7%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 30   | 0.25 kg (4.3%) | 75 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 30 g   | 60 min | 11 %       |
| Whirlpool           | Lublin (Lubelski) | 50 g   | 0 min  | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 5 min  | 4 %        |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale  | Slant | 300 ml | ---        |