

# Pale Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet Malt	3.1 kg (39.7%)	73 %	6
Grain	Weyermann - Pilsner Malt	1 kg (12.8%)	81 %	5
Grain	CARAPILS SOUFFLET	0.6 kg (7.7%)	73 %	25
Grain	MONACHIJSKI SOUFFLET	1.5 kg (19.2%)	73 %	14
Grain	Pszeniczny- Viking Malt	0.6 kg (7.7%)	85 %	4
Całość sodu pszenicznego zalana w 2 l wody w temp. 32 stopni do zakwaszenia na 12h				
Grain	Płatki owsiane	1 kg (12.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	31 g	75 min	5 %
Boil	Amarillo	15 g	5 min	8.5 %
Boil	Cascade	15 g	5 min	8 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Cascade	37 g	7 day(s)	8 %
Dry Hop	Amarillo	36 g	7 day(s)	8.5 %
Dry Hop	Huell Melon	23 g	7 day(s)	7.5 %
Dry Hop	ekuanot	25 g	7 day(s)	12.8 %
Dry Hop	Citra	25 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile