

## Pale Ale 12+

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (96.2%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.2 kg (3.8%) | 85 %  | 3   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 15 g   | 60 min   | 8.8 %      |
| Boil      | Oktawia | 35 g   | 60 min   | 7.8 %      |
| Whirlpool | Oktawia | 10 g   | 60 min   | 7.8 %      |
| Dry Hop   | Oktawia | 25 g   | 6 day(s) | 7.8 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |