

# Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (74.1%)	81 %	4
Grain	Monachijski	1 kg (18.5%)	80 %	16
Grain	Carabody	0.4 kg (7.4%)	71 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	5 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	70 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 54	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Boil	60 min
Water Agent	Whirfloc	1 g	Boil	10 min

## Notes

- Piwo na gęstwie.  
Schemat fermentacji  
18 C - 5 dni  
19 C - 5 dni  
20 C - 7 dni  
Cicha - 7 dni  
Chmielenie - 7 dni  
Cold crash - 7 dni do 2 C  
Rozlew na 2,2-2,4 100 gr cukru  
Sep 6, 2021, 2:10 PM