

## Pale Ale #2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **2.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **358.8 liter(s)**
- Total mash volume **461.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	75 kg (73.2%)	80 %	4
Grain	Płatki owsiane	15 kg (14.6%)	--- %	---
Grain	Strzegom Pszeniczny	12.5 kg (12.2%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Whirlpool	Citra	700 g	20 min	12 %