

# PALE ALE

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **48**
- SRM ---

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	---
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9.5 %
Boil	Lublin (Lubelski)	150 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---