

## pale ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.2 kg (94.4%)	81 %	4
Grain	Strzegom Karmel 30	0.25 kg (5.6%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	35 g	10 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	x