

# Pale Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (85.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (9.5%)	79 %	16
Grain	Strzegom Karmel 150	0.125 kg (4.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	12.9 %
Boil	Cascade	12 g	15 min	7.6 %
Boil	Cascade	12 g	5 min	7.6 %
Boil	Cascade	12 g	0 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis