

# Pale Ale

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **90**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **17.4 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	Pale Malt castlemalting	3 kg (75%)	80 %	6
Grain	Monachijski	1 kg (25%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	orbit	10 g	60 min	9.8 %
Boil	orbit	10 g	30 min	9.8 %
Boil	orbit	10 g	15 min	9.8 %
Boil	orbit	15 g	5 min	9.8 %
Boil	ekuanot	15 g	60 min	13.1 %
Boil	ekuanot	10 g	30 min	13.1 %
Boil	ekuanot	10 g	15 min	13.1 %
Dry Hop	ekuanot	65 g	6 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s0-4	Ale	Dry	11 g	---