

# pale ale comeback

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **95**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt        | 5 kg (89.3%)  | 80.5 % | 2   |
| Grain | Strzegom Monachijski typ II | 0.4 kg (7.1%) | 79 %   | 22  |
| Grain | Pszeniczny                  | 0.2 kg (3.6%) | 85 %   | 4   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Polaris      | 20 g   | 60 min   | 19 %       |
| Aroma (end of boil) | citra        | 30 g   | 15 min   | 14 %       |
| Aroma (end of boil) | pekko        | 30 g   | 10 min   | 17.5 %     |
| Aroma (end of boil) | enigma       | 30 g   | 10 min   | 17.2 %     |
| Dry Hop             | Galaxy       | 50 g   | 7 day(s) | 15 %       |
| Dry Hop             | citra        | 20 g   | 7 day(s) | 14 %       |
| Dry Hop             | pekko        | 20 g   | 7 day(s) | 17.5 %     |
| Dry Hop             | Enigma (AUS) | 20 g   | 7 day(s) | 17.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |