

Pale Ale Macieja

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (77.8%) | 80 % | 7 |
| Grain | Weyermann pszeniczny jasny | 2 kg (22.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 50 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry | 20 g | Gozdawa |