

## Pale Ale na szyszce Perle +30% w stosunku do pelletu

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (100%)	79 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	50 min	7 %
Boil	Perle	25 g	30 min	7 %
Boil	Perle	30 g	10 min	7 %
Aroma (end of boil)	Perle	30 g	5 min	7 %