

Pale ale z wystrodzin po Barley Wine

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | viking malt dekstrynowy | 1.315 kg (20%) | 70 % | 10 |
| Grain | Viking Pale Ale malt | 3.29 kg (50%) | 80 % | 5 |
| Grain | viking caramel malt | 0.99 kg (15%) | 77 % | 10 |
| Grain | viking red | 0.99 kg (15%) | 79 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |
| Whirlpool | Lublin (Lubelski) | 50 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |