

# Pale ale z wyśłodzin 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