

# Pale ale ze starości

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	75 %	5
Grain	Viking Caramel 50	0.25 kg (4.5%)	75 %	50
Grain	Rye, Flaked	0.25 kg (4.5%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Equinox	15 g	15 min	13.1 %
Boil	Wai-iti	20 g	15 min	3 %
Boil	Galaxy	15 g	15 min	13 %
Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Aroma (end of boil)	Wai-iti	30 g	0 min	4.1 %
Aroma (end of boil)	Galaxy	15 g	0 min	13 %