

# Palisade

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- Gravity **11.9 BLG**
- ABV ---
- IBU **43**
- SRM **19.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (86.5%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.125 kg (2.7%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (10.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	50 g	60 min	6.1 %
Boil	Palisade	50 g	5 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale