

# Pomar Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (28.6%)	80 %	7
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	2 kg (28.6%)	80 %	30
Grain	Simpsons - Golden Promise	3 kg (42.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Cascade PL	15 g	10 min	5.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	10 g	Boil	10 min