

Windy Pale Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **61**
- SRM **6.5**
- 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 **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.5 kg (25%)	80 %	5
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Biscuit Malt	0.5 kg (5%)	79 %	45
Grain	Wheat, Torrified	0.5 kg (5%)	79 %	4
Grain	Monachijski	1 kg (10%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Whirlpool	Centennial	50 g	20 min	10.5 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	300 ml	Wyeast Labs