

## 3 Jedenastka ALE

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Briess - Wheat Malt, White	0.5 kg (10%)	85 %	5
Grain	Rye, Flaked	0.5 kg (10%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	31 g	60 min	10 %
Boil	Citra	15 g	10 min	12 %
Boil	Citra	35 g	0 min	12 %
Boil	Książęcy	100 g	0 min	7 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	20 ml	Fermentum Mobile

### Notes

- 15.03.2020 - zacieranie - start fermentacji wieczorem 11.5 brix, 11,2 BLG  
po 4 dniach fft test na 73%, pierwsze pokolenie  
25.03 - 50g citra na zimno. 3,4 BLG  
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