

## ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **8**
- SRM **5.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (88.9%)	79 %	6
Grain	Karmelowy Jasny 30EBC	1 kg (11.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	10 %
Aroma (end of boil)	octavia	15 g	0 min	7.8 %
Dry Hop	octavia	15 g	2 day(s)	7.8 %