

## ale ?

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (87.5%)	81 %	4
Sugar	cukier	1 kg (12.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	45 min	12 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale