

# Ale ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona morela	100 g	Boil	5 min
Flavor	Skórka cytryny	25 g	Boil	5 min

## Notes

- 30 min - 62 stopnie
  - 30 min - 72 stopnie
  - -->wygrzew
  - -->filtracja
  - Warka podzielona na 2
  - 10l ze skórka cytryny
  - 10l z morelą
- Jul 27, 2017, 6:45 PM*