

# Caramel Pale Ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **12.4**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%)   | 79 %  | 22  |
| Grain | Pilzneński                  | 2.5 kg (55.6%) | 81 %  | 4   |
| Grain | Fawcett - Crystal           | 0.5 kg (11.1%) | 70 %  | 160 |
| Grain | Strzegom Pszeniczny         | 0.5 kg (11.1%) | 81 %  | 6   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 60 min   | 15.5 %     |
| Boil    | Mosaic                 | 10 g   | 60 min   | 10 %       |
| Boil    | Citra                  | 5 g    | 30 min   | 12 %       |
| Boil    | Mosaic                 | 5 g    | 30 min   | 10 %       |
| Boil    | Mosaic                 | 5 g    | 5 min    | 10 %       |
| Boil    | Citra                  | 10 g   | 0 min    | 12 %       |
| Dry Hop | Citra                  | 35 g   | 5 day(s) | 12 %       |
| Dry Hop | Mosaic                 | 30 g   | 5 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |