

# Indian Pala Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **9.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2.2 kg (43.6%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2.5 kg (49.5%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.35 kg (6.9%) | 75 %  | 150 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 40 g   | 60 min | 8.8 %      |
| Boil                | Lublin (Lubelski) | 40 g   | 10 min | 4 %        |
| Aroma (end of boil) | Mosaic            | 25 g   | 5 min  | 10 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 12 g   | Danstar    |