

Pale Ale 12

- Gravity **11.2 BLG**
- ABV ---
- IBU **54**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 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 Pale Ale | 4 kg (80%) | 79 % | 6 |
| Grain | Monachijski | 0.75 kg (15%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 20L | 0.25 kg (5%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Phoenix | 38 g | 60 min | 11 % |
| Boil | Progress | 50 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 45 ml | Safale |