

## Pale ale

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- Gravity **17.1 BLG**
- ABV ---
- IBU **47**
- SRM **8.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (73.9%)	79 %	5
Grain	karmel viking malt	0.38 kg (9.4%)	75 %	30
Grain	strzegom cookie	0.38 kg (9.4%)	72 %	50
Grain	Strzegom Pszeniczny	0.3 kg (7.4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra 1	15 g	60 min	12.9 %
Aroma (end of boil)	citra 1	10 g	30 min	12.9 %
Dry Hop	citra 1	5 g	1 day(s)	12.9 %
Dry Hop	citra 1	5 g	1 day(s)	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Lager	Dry	11.5 g	fer

### Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane 100g	100 g	Mash	60 min