

# Pale ale

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- Gravity **11.2 BLG**
- ABV ---
- IBU **48**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (41.7%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (41.7%)   | 83 %  | 5   |
| Grain | Platki pszeniczne    | 0.4 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 15 g   | 30 min | 7.7 %      |
| Boil                | Citra    | 10 g   | 20 min | 12 %       |
| Aroma (end of boil) | Amarillo | 15 g   | 20 min | 7.7 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 11.5 g | ---        |