

## Pale ale lager

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- Gravity **12.1 BLG**
- ABV ---
- IBU **19**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **69.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilznieński | 14 kg (100%) | 80 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 36 g   | 15 min | 4.5 %      |
| Boil                | Citra                 | 35 g   | 60 min | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 10 g   | ---        |