

## Pale Ale nowe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (74.1%)	80 %	4
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4
Grain	Karmelowy Viking Malt	0.1 kg (3.7%)	--- %	30
Grain	Carahell	0.1 kg (3.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Sybilla	10 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis