

# Pale Ale - Warsztat KRK

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (50%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	60 min	6.9 %
Boil	Puławski	20 g	15 min	6.9 %
Aroma (end of boil)	Puławski	30 g	2 min	6.9 %
Aroma (end of boil)	Mosaic	30 g	2 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis