

pale wild ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **15**
- SRM **5.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	1.2 kg (35.3%)	78 %	4
Grain	Strzegom Wiedeński	1 kg (29.4%)	79 %	10
Grain	Viking Pilsner malt	0.5 kg (14.7%)	82 %	4
Grain	Pszeniczny	0.2 kg (5.9%)	85 %	4
Grain	Żytni	0.5 kg (14.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	17 g	60 min	4.5 %