

# Pine Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Boil	Oktawia	20 g	15 min	9.2 %
Aroma (end of boil)	Izabella	40 g	1 min	5.8 %
Aroma (end of boil)	Zula	30 g	3 min	7.3 %
Dry Hop	Izabella	40 g	3 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	syrop z sosny	200 g	Boil	10 min
Spice	werbena cytrynowa	20 g	Boil	10 min

## Notes

- Zacieranie 60min 67-68  
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