

## S Pale Ale Lite z Pilsa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 %  | 4   |
| Grain | Viking Vienna Malt  | 1 kg (16.7%) | 79 %  | 7   |

### Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Marynka           | 30 g   | 40 min   | 7.3 %      |
| Boil      | Marynka           | 20 g   | 20 min   | 7.3 %      |
| Whirlpool | Lublin (Lubelski) | 50 g   | 0 min    | 5.3 %      |
| Dry Hop   | lunga             | 100 g  | 2 day(s) | 11 %       |

### Yeasts

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