

## sa pale ale

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- Gravity **12.8 BLG**
- ABV ---
- IBU **44**
- SRM **6.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (74.5%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (21.3%)	81 %	6
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	20 min	10 %
Dry Hop	Sorachi Ace	10 g	7 day(s)	10 %
Boil	Citra	20 g	60 min	12 %

### Yeasts

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