

# Świerkowe ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.8**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Pszoniczny	1.5 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Świerk	150 g	Boil	30 min
Spice	Świerk	50 g	Boil	0 min