

Uniwersal Pale Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **37**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (94.1%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (5.9%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|---------|------------|
| Boil | Citra | 15 g | 60 min | 11.9 % |
| Boil | Citra | 15 g | 20 min | 11.9 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 11.9 % |
| Aroma (end of boil) | citra | 20 g | 0 min | 11.9 % |
| Whirlpool | Citra | 35 g | 120 min | 12 % |

Yeasts

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