

## wedzone pale ale

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **4.2**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (16.4%)	80 %	3
Grain	Weyermann - Carapils	0.1 kg (1.6%)	78 %	4
Grain	Viking Pilsner malt	1 kg (16.4%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	55 min	13 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Boil	Citra	15 g	30 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min