

pale ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.5**
- Style **American Pale Ale**

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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Citra	50 g	1 min	12 %
Whirlpool	Simcoe	50 g	1 min	13.2 %
Whirlpool	Mosaic	50 g	1 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	150 ml	---