

# Uniwersal Pale Ale

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- 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