

## NE PALE ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 2 kg (48.8%)  | 81 %  | 4   |
| Grain | Słód owsiany Fawcett | 2 kg (48.8%)  | 61 %  | 5   |
| Grain | Carared              | 0.1 kg (2.4%) | 75 %  | 50  |

### Hops

| Use for   | Name             | Amount | Time   | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Whirlpool | Citra            | 30 g   | 0 min  | 12 %       |
| Whirlpool | Mosaic           | 30 g   | 0 min  | 10 %       |
| Whirlpool | Nelson Sauvignon | 15 g   | 0 min  | 11 %       |
| Boil      | Citra            | 10 g   | 20 min | 12 %       |

### Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| haze daze | Ale  | Slant | 300 ml | ---        |