

Pacific Pale Ale 13,5

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **5.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.4 kg (7.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	55 min	15 %
Boil	Galaxy	10 g	30 min	15 %
Boil	Galaxy	10 g	10 min	15 %
Boil	Galaxy	50 g	3 min	15 %

Notes

- Słód pale ale VIKING MALT 4kg
Słód karmelowy 30 VIKING MALT 0,4kg

80g galaxy
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