

#1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **121**
- SRM **4.6**
- Style **American Pale 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Denali	25 g	60 min	14.2 %
Boil	Denali	25 g	30 min	14.2 %
Aroma (end of boil)	Denali	50 g	20 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's