

# 1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	50 min	13.2 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Simcoe	50 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa	Ale	Slant	150 ml	---