

1.9 TDI

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (16.7%)	80 %	3
Grain	Strzegom Pszeniczny	1 kg (33.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	0 min	6 %
Boil	Cascade	5 g	45 min	6 %
Boil	Equinox	5 g	55 min	13.1 %
Aroma (end of boil)	Equinox	10 g	60 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	6 g	Fermentis