

## #26

- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.5 kg (48%)	80 %	5
Grain	Weyermann - Pale Ale Malt	0.5 kg (16%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (32%)	81 %	5
Grain	Abbey Malt Weyermann	0.125 kg (4%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	5 g	18 min	4 %
Boil	oktawia	5 g	17 min	7.8 %
Boil	puławski	5 g	16 min	8.9 %
Boil	sybilla	5 g	15 min	13.5 %
Boil	lubelski	5 g	14 min	4 %
Boil	oktawia	5 g	13 min	7.8 %
Boil	puławski	5 g	12 min	8.9 %
Boil	sybilla	5 g	11 min	13.5 %
Boil	lubelski	5 g	10 min	4 %
Boil	oktawia	5 g	9 min	7.8 %
Boil	puławski	5 g	8 min	8.9 %
Boil	sybilla	5 g	7 min	13.5 %
Boil	lubelski	5 g	6 min	4 %
Boil	oktawia	5 g	5 min	7.8 %
Boil	puławski	5 g	4 min	8.9 %
Boil	sybilla	5 g	3 min	13.5 %