

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (27.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (27.8%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.8 kg (22.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (22.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Simcoe | 5 g | 60 min | 12.1 % |
| Whirlpool | Simcoe | 40 g | 5 min | 12.1 % |
| Whirlpool | Ekuanot | 50 g | 5 min | 13.3 % |
| Dry Hop | Motueka | 69 g | 2 day(s) | 4.5 % |
| Dry Hop | Sabro | 69 g | 2 day(s) | 15 % |