

asd

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1500 liter(s)**
- Total mash volume **2000 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	330 kg (66%)	80 %	7
Grain	Monachijski	170 kg (34%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Columbus/Tomahawk/Zeus	1000 g	20 min	15.5 %
Whirlpool	Cascade	3000 g	20 min	6 %
Whirlpool	Chinook	2000 g	20 min	13 %