

# kłos

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- Gravity **12.9 BLG**
- ABV ---
- IBU **61**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Żytni	1 kg (16.7%)	85 %	8
Grain	orkiszowy	0.5 kg (8.3%)	--- %	---
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Sybilla	30 g	20 min	3.5 %
Aroma (end of boil)	Vic Secret	30 g	5 min	16.3 %
Dry Hop	Vic Secret	30 g	5 day(s)	16.3 %