

## Let's start!

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- Gravity **13.2 BLG**
- ABV ---
- IBU **37**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (77.8%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (11.1%)	80 %	6
Grain	Weyermann wiedeński	0.5 kg (11.1%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Boil	Citra	15 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11.5 g	Fermentis