

mix resztek PA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Malteurop Pale | 4.5 kg (86.5%) | 78 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.8%) | 75 % | 30 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |
| Grain | Monachijski | 0.2 kg (3.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13 % |
| Boil | IUNGA | 10 g | 20 min | 11 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4 % |
| Boil | CENTENNIAL | 20 g | 0 min | 10 % |
| First Wort | lunga | 15 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |
| Lub 05 | | | | |