

parszywa 12tka lub 13stka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (92.6%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (7.4%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |
| Boil | Izabella | 50 g | 10 min | 5.1 % |
| Dry Hop | Izabella | 60 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 20 g | --- |