

## pełne, chmielu

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (86.2%)	81 %	5
Grain	Vienna Malt	0.5 kg (8.6%)	78 %	8
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	15 min	9.5 %
Boil	Amarillo	50 g	5 min	9.5 %