

# PEREŁKA

- Gravity **11.9 BLG**
- ABV ---
- IBU **32**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **21.4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (75.5%)	79 %	6
Grain	Weyermann - Carapils	0.7 kg (13.2%)	78 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (11.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Tradition	20 g	30 min	5.5 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Tradition	10 g	15 min	5.5 %
Boil	Tradition	20 g	5 min	5.5 %
Boil	Lublin (Lubelski)	40 g	0 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min