

piwko w plener

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **2.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.8 kg (71.8%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 0.3 kg (7.7%) | 61 % | 5 |
| Grain | Briess - Wheat Malt, Red | 0.3 kg (7.7%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (12.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Mosaic | 5 g | 60 min | 12.5 % |
| Boil | Mosaic | 15 g | 15 min | 12.5 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Aroma (end of boil) | Cascade | 20 g | 3 min | 6 % |
| Aroma (end of boil) | Mosaic | 10 g | 3 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |