

# piwo

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (42.9%)	79 %	---
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	---
Grain	Strzegom Pale Ale	3.5 kg (50%)	79 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	10 g	15 min	6 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Citra	15 g	5 min	12 %