

# piwo marki piwo

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.75 kg (63.6%)	80 %	7
Grain	Słód pszeniczny Bestmalz	0.5 kg (18.2%)	82 %	5
Grain	Płatki owsiane	0.25 kg (9.1%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12 g	60 min	10 %
Boil	Falconer's Flight	2 g	60 min	10.5 %
Aroma (end of boil)	falconers	23 g	0 min	7 %
Aroma (end of boil)	Mosaic	19 g	0 min	10 %
Dry Hop	Galaxy	30 g	2 day(s)	15 %
Dry Hop	Mosaic	19 g	2 day(s)	10 %
Dry Hop	falconers	25 g	2 day(s)	7 %