

# próba

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Chinook	15 g	15 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Dry Hop	Simcoe	100 g	4 day(s)	13.2 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis