

# soul

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (85.4%)	81 %	4
Grain	Colorado Pale Bas	0.7 kg (14.6%)	80 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	20 min	4 %
Boil	Sybilla	50 g	40 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Lager	Dry	11.5 g	---