

# Wzornik

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (80.6%) | 80 %  | 5   |
| Grain | Oats, Flaked         | 0.4 kg (12.9%) | 80 %  | 2   |
| Grain | Pszeniczny           | 0.2 kg (6.5%)  | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Mosaic  | 10 g   | 10 min | 10 %       |
| Aroma (end of boil) | Mosaic  | 15 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Mosaic  | 25 g   | 0 min  | 10 %       |
| Boil                | Cascade | 10 g   | 10 min | 6 %        |
| Boil                | Cascade | 15 g   | 5 min  | 6 %        |
| Aroma (end of boil) | Cascade | 25 g   | 0 min  | 6 %        |
| Boil                | Citra   | 10 g   | 10 min | 12 %       |
| Boil                | Citra   | 15 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Citra   | 25 g   | 0 min  | 12 %       |
| Boil                | Warrior | 10 g   | 30 min | 15.5 %     |