

**XXX**

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp        | 1.5 kg (33.3%)  | 83 %  | 6   |
| Grain | Strzegom Pilzneński      | 1 kg (22.2%)    | 80 %  | 4   |
| Grain | Płatki owsiane           | 0.5 kg (11.1%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne        | 0.5 kg (11.1%)  | 60 %  | 3   |
| Grain | Słód pszeniczny Bestmalz | 0.75 kg (16.7%) | 82 %  | 5   |
| Grain | Weyermann - Carapils     | 0.25 kg (5.6%)  | 78 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Citra    | 30 g   | 20 min   | 13.5 %     |
| Whirlpool | Azacca   | 30 g   | 20 min   | 10.8 %     |
| Whirlpool | Nectaron | 30 g   | 20 min   | 9.9 %      |
| Dry Hop   | Citra    | 70 g   | 9 day(s) | 13.5 %     |
| Dry Hop   | Azacca   | 70 g   | 9 day(s) | 10.8 %     |
| Dry Hop   | Nectaron | 70 g   | 9 day(s) | 9.9 %      |