EJPIEJ

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(70.6%)*	81 %	4
Grain	Strzegom Wiedeński	1 kg *(23.5%)*	79 %	10
Grain	Caramel/Crystal Malt - 40L	0.25 kg *(5.9%)*	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	60 min	6.3 %
Boil	Cascade	20 g	30 min	5.8 %
Boil	Cascade	5 g	10 min	5.8 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.