

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (62.5%)	80 %	7
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Monachijski	2 kg (25%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	8.3 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mano	800 g	Secondary	---
Flavor	banan nektar	1000 g	Secondary	---