ArcyKoln

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg *(69.2%)*	80 %	7
Grain	Pszeniczny	1 kg *(15.4%)*	85 %	4
Grain	Płatki owsiane	1 kg *(15.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	60 min	11 %
Whirlpool	Hallertau Blanc	25 g	30 min	11 %
Whirlpool	Mandarina Bavaria	50 g	30 min	10 %
Whirlpool	Wai-iti	50 g	30 min	4.1 %
Dry Hop	Wai-iti	50 g	1 day(s)	4.1 %
Dry Hop	Hallertau Blanc	50 g	1 day(s)	11 %
Dry Hop	Mandarina Bavaria	50 g	1 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 - Saccharomyces brux-like Trois	Ale	Liquid	30 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok NFC Mandarynka	3000 g	Secondary	5 day(s)