

Seszyn

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Eraclea	4 kg (80%)	81 %	4
Grain	Płatki owsiane	0.8 kg (16%)	60 %	3
Adjunct	Maltodekstryna	0.2 kg (4%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Zula	50 g	5 min	9.6 %
Aroma (end of boil)	Elani	50 g	15 min	5.7 %
Whirlpool	Hallertau Blanc	100 g	0 min	11 %
Whirlpool	CRYO Simcoe	25 g	0 min	11 %
Dry Hop	Nelson Sauvin	100 g	2 day(s)	12.5 %
Dry Hop	CRYO Mosaic	25 g	2 day(s)	11 %
Aroma (end of boil)	Zula	25 g	15 min	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar