piwo

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **---**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg *(42.9%)*	79 %	---
Grain	Weyermann - Carapils	0.5 kg *(7.1%)*	78 %	---
Grain	Strzegom Pale Ale	3.5 kg *(50%)*	79 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	10 g	15 min	6 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Citra	15 g	5 min	12 %

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