

Restart 2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	1 kg (50%)	75 %	7
Grain	Strzegom Pszeniczny (viking)	0.5 kg (25%)	80 %	6
Grain	Żytni	0.5 kg (25%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	60 min	8.9 %
Boil	Puławski	5 g	15 min	8.9 %
Aroma (end of boil)	Cascade	5 g	0 min	14.2 %
Dry Hop	Cascade	10 g	3 day(s)	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4.2 g	---
Mogło być zbyt mało drożdży - infekcja				

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min