

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **7.6**
- 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	Strzegom Pale Ale	4 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %