

apa i pils nowofalowy

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	80 %	5
Grain	Słód owsiany Fawcett	2.5 kg (27.8%)	61 %	5
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	15 min	17.2 %
Boil	Nelson Sauvin	30 g	15 min	11 %
Whirlpool	Nelson Sauvin	30 g	1 min	11 %
Whirlpool	Enigma (AUS)	15 g	1 min	17.2 %