

# Jasne ale z wedzonymi sliwkami

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **6.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%)  | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.5 kg (7.7%) | 75 %  | 30  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Galaxy | 25 g   | 60 min | 15 %       |