Powrót

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **9.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(41.7%)*	80 %	4
Grain	Strzegom Pale Ale	5 kg *(41.7%)*	79 %	6
Grain	Strzegom Karmel 150	1 kg *(8.3%)*	75 %	150
Grain	Strzegom Monachijski typ I	1 kg *(8.3%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	8.5 %
Boil	Cascade PL	30 g	60 min	7.3 %
Boil	Mandarina Bavaria	50 g	8 min	8.1 %
Aroma (end of boil)	Cascade PL	70 g	8 min	7.3 %
Dry Hop	Mandarina Bavaria	50 g	5 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Safale S-04	Ale	Dry	11.5 g	Fermentis

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