

Nowofalowy pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.75 kg (78.9%)	81 %	4
Grain	Weyermann - Carapils	1 kg (21.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Centennial	10 g	60 min	10.5 %
Whirlpool	Cascade	40 g	10 min	6 %
Whirlpool	Centennial	40 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	Fermentis

Notes

- Wyszło bardzo gorzkie! Super przyjemne, męskie granie! Aromat amerykańców raczej umiarkowany, stonowany, nie perfuma.
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