

# 1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.25 kg (76.3%)	81 %	4
Grain	Oats, Flaked	0.5 kg (16.9%)	80 %	2
Grain	Pszeniczny	0.2 kg (6.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	25 g	20 min	12 %
Whirlpool	Citra	25 g	20 min	12 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa morela	1.2 g	Secondary	14 day(s)
Flavor	Pulpa limonka	0.1 g	Secondary	14 day(s)
Other	Skórki z 3 limonek	30 g	Boil	5 min