

# 1 Piwo

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name        | Amount      | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Pilznieński | 5 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | lunga      | 25 g   | 60 min | 11 %       |
| Aroma (end of boil) | Cascade PL | 50 g   | 5 min  | 5.2 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |