

## #13

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **1 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.2%)	79 %	16
Grain	Płatki owsiane	0.6 kg (9.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	60 min	6.2 %
Boil	Huell Melon	40 g	30 min	6.2 %
Boil	Huell Melon	50 g	10 min	6.2 %
Boil	Huell Melon	50 g	0 min	6.2 %
Dry Hop	Huell Melon	50 g	7 day(s)	6.2 %