

#15

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **32.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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	Strzegom Karmel 150	5 kg (100%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	60 min	21 %
Boil	Cascade PL	30 g	15 min	5.2 %
Dry Hop	Cascade PL	70 g	14 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale