

#3

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Strzegom Pilznieński	2 kg (57.1%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (28.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	11 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %