

## #5

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (15.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Chinook	5 g	15 min	13 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	20 g	5 min	6 %
Dry Hop	Cascade	40 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---