

American soul2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (52.1%)	81 %	4
Grain	Colorado Honing	1 kg (20.8%)	80 %	12
Grain	Colorado Pale Bas	1 kg (20.8%)	80 %	12
Grain	Colorado Crystal	0.3 kg (6.3%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	30 g	5 min	4 %
Mash	Marynka	30 g	10 min	10 %
Mash	Sybilla	30 g	40 min	3.5 %

Yeasts

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