

# dębnicki ejl

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **108**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Monachijski	0.25 kg (5%)	80 %	16
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Cara Gold Castlemalting	0.25 kg (5%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Cascade	50 g	15 min	6 %