

## Drugi po raz drugi

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **10.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (40.5%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (40.5%)	81 %	26
Grain	Pilzneński	0.5 kg (11.9%)	81 %	4
Grain	Carahell	0.3 kg (7.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	10 min