

# Italian ale

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- Gravity **10.3 BLG**
- ABV ---
- IBU **26**
- SRM **5.1**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (68.2%)	85 %	7
Grain	Pszeniczny	1 kg (22.7%)	85 %	4
Adjunct	płatki owsiane	0.4 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	13 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Bazylia	40 g	Boil	20 min
Spice	skórki pomarańczy	20 g	Boil	20 min
Spice	skórki pomarańczy	20 g	Boil	5 min