

## Nowy początek

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	Carahell	1 kg (14.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Comet	15 g	60 min	8.3 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Comet	15 g	30 min	8.3 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Comet	10 g	5 min	8.3 %
Aroma (end of boil)	Amarillo	5 g	1 min	9.5 %
Aroma (end of boil)	Comet	10 g	1 min	8.3 %
Dry Hop	Summit	20 g	5 day(s)	18 %
Dry Hop	Summit	30 g	3 day(s)	18 %
Dry Hop	Summit	30 g	1 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	---