

PEREŁKA

- Gravity **11.9 BLG**
- ABV ---
- IBU **32**
- SRM **6.5**

Batch size

- Expected quantity of finished beer **21.4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4 kg (75.5%) | 79 % | 6 |
| Grain | Weyermann - Carapils | 0.7 kg (13.2%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (11.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | Tradition | 20 g | 30 min | 5.5 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Boil | Tradition | 10 g | 15 min | 5.5 % |
| Boil | Tradition | 20 g | 5 min | 5.5 % |
| Boil | Lublin (Lubelski) | 40 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |