

# Porzeczalny chlejek

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Candi Sugar, Clear	0.5 kg (7.7%)	78.3 %	2
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	---	12 %
Boil	Citra	30 g	20 min	12 %
Boil	Mosaic	30 g	20 min	10 %
Whirlpool	Mosaic	30 g	---	10 %