

powrót

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **5.3**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (35.3%)	81 %	4
Grain	Monachijski	2.1 kg (49.4%)	80 %	16
Grain	Płatki owsiane	0.5 kg (11.8%)	60 %	3
Sugar	cukier	0.15 kg (3.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lotus	22 g	10 min	16.6 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %

Yeasts

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