

# Wzornik

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (80.6%)	80 %	5
Grain	Oats, Flaked	0.4 kg (12.9%)	80 %	2
Grain	Pszeniczny	0.2 kg (6.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	15 g	5 min	6 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Boil	Warrior	10 g	30 min	15.5 %