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- Gravity **13.5 BLG**
  - ABV ---
  - IBU **40**
  - SRM **6**
  - Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.25 kg (68%)	79 %	6
Grain	Weyermann pszeniczny jasny	1 kg (16%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (16%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	13.5 %
Aroma (end of boil)	Citra	50 g	0 min	13.5 %