

American soul2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (52.1%) | 81 % | 4 |
| Grain | Colorado Honing | 1 kg (20.8%) | 80 % | 12 |
| Grain | Colorado Pale Bas | 1 kg (20.8%) | 80 % | 12 |
| Grain | Colorado Crystal | 0.3 kg (6.3%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Mash | Marynka | 30 g | 10 min | 10 % |
| Mash | Sybilla | 30 g | 40 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | --- |