

# Cos

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

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (84.7%)	82 %	4
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Żytni	0.2 kg (3.4%)	85 %	8
Grain	Strzegom Karmel 30	0.2 kg (3.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	17 g	60 min	18 %
Boil	Eureka!	20 g	5 min	18 %
Boil	Eureka!	20 g	0 min	18 %
Dry Hop	Eureka!	30 g	4 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mięta	21 g	Boil	0 min