

Cyrtus

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (32.6%)	80 %	7
Grain	Pilzneński	1.5 kg (32.6%)	81 %	4
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.7%)	85 %	3
Grain	Briess - Rye Malt	0.2 kg (4.3%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Cascade	30 g	10 min	6 %
Boil	El Dorado	30 g	5 min	15 %
Boil	Galaxy	40 g	1 min	15 %
Whirlpool	Amarillo	40 g	0 min	9.5 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA U.S. WEST COAST	Ale	Dry	10 g	---