

# Harvest ale

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **8**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (38.2%)	80 %	5
Grain	Pilzneński	1.5 kg (57.4%)	81 %	4
Grain	Simpsons - Crystal Medium	0.1 kg (3.8%)	74 %	150
Grain	Black (Patent) Malt	0.015 kg (0.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	45 min	7.5 %
Aroma (end of boil)	HWC	15 g	5 min	5 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	111 ml	White Labs