

## Herbacyany kocur

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6.5 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Cascade PL	20 g	60 min	5.2 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata earl grey	100 g	Secondary	7 day(s)