

# Kamil piwo parapyetówka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **14.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

| Type  | Name                    | Amount        | Yield  | EBC |
|-------|-------------------------|---------------|--------|-----|
| Grain | Weyermann - Vienna Malt | 5 kg (52.6%)  | 81 %   | 8   |
| Grain | Diastatyczny            | 0.5 kg (5.3%) | 75 %   | 3   |
| Grain | Karmelowy Czerwony      | 1 kg (10.5%)  | 75 %   | 59  |
| Grain | Jasny klepiskowy        | 0.5 kg (5.3%) | 75 %   | 3   |
| Grain | Karmelowy Jasny 30EBC   | 1 kg (10.5%)  | 75 %   | 30  |
| Grain | płatki jęczmienne       | 1 kg (10.5%)  | 60 %   | 4   |
| Grain | Castle Cafe             | 0.5 kg (5.3%) | 75.5 % | 480 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Sybilla | 45 g   | 60 min | 3.5 %      |
| Boil                | Sybilla | 60 g   | 30 min | 3.5 %      |
| Aroma (end of boil) | Sybilla | 60 g   | 10 min | 3.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |