

# letniak

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16
Grain	Viking Pale Ale malt	0.5 kg (16.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	12 g	60 min	6 %
Boil	Citra	12 g	30 min	12 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Cascade	15 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---