

## P10

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- Gravity **14.3 BLG**
- ABV ---
- IBU **38**
- SRM **11.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.9 kg (31.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (52.6%)	79 %	22
Grain	Strzegom pszeniczny	0.25 kg (8.8%)	81 %	6
Adjunct	Płatki owsiane	0.2 kg (7%)	50 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Boil	Lemon sub	15 g	30 min	6.4 %
Boil	Lemon sub	10 g	5 min	6.4 %
Boil	Perle	15 g	5 min	7 %
Dry Hop	Perle	10 g	5 day(s)	7 %
Dry Hop	Lemon Sub	10 g	5 day(s)	6.4 %