

parszywa 12tka lub 13stka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.4 kg (7.4%)	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Izabella	50 g	10 min	5.1 %
Dry Hop	Izabella	60 g	3 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	20 g	---