

## PL

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- Gravity **13.8 BLG**
- ABV ---
- IBU **26**
- SRM **8.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (92.3%)	79 %	6
Grain	Karmelowy Czerwony	0.25 kg (7.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Sybilla	10 g	5 min	3.5 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Boil	lunga	10 g	5 min	11 %
Dry Hop	Lublin (Lubelski)	15 g	5 day(s)	4 %
Dry Hop	Sybilla	15 g	5 day(s)	3.5 %
Dry Hop	lunga	15 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis