

## Przemkowe #2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	40 g	7 min	13.2 %
Boil	Citra	50 g	7 min	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	7 min