

# Przyjazny browar

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **8**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.35 kg (45.6%)	81 %	4
Grain	Pszeniczny	2.8 kg (54.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	45 min	6.4 %
Boil	Lublin (Lubelski)	10 g	15 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale us-20	Wheat	Dry	5.5 g	---