

Rozgrzewka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.55 kg (63.7%) | 80 % | 7.5 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (17.5%) | 79 % | 25 |
| Grain | Pszeniczny | 0.3 kg (7.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.45 kg (11.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 14 g | 60 min | 12 % |
| Boil | Chinook | 14 g | 20 min | 12 % |
| Aroma (end of boil) | Cascade PL | 36 g | 3 min | 6.9 % |
| Aroma (end of boil) | Citra | 30 g | 3 min | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |