

## Rudi się żeni

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **11.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (14.3%)	82 %	4
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	1 kg (14.3%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Citra	15 g	5 min	12 %