

## sam nie wiem co to

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **13.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.25 kg (49.5%)	81 %	4
Grain	Płatki owsiane	0.125 kg (5%)	85 %	3
Grain	Strzegom Karmel 300	0.25 kg (9.9%)	70 %	299
Grain	Monachijski	0.5 kg (19.8%)	80 %	16
Grain	Pszeniczny	0.4 kg (15.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	10 %
Boil	Citra	15 g	10 min	12 %
Boil	Citra	7 g	0 min	12 %
Boil	Centennial	8 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Wheat	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min