

## Single Hop resztki

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **144**
- SRM **8.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (44.4%)	80 %	5
Grain	Castle Malting - Pilszeński 6-rzędowy	0.8 kg (44.4%)	80 %	5
Grain	Biscuit Malt	0.1 kg (5.6%)	79 %	45
Grain	Strzegom Karmel 300	0.05 kg (2.8%)	70 %	299
Grain	Strzegom Karmel 150	0.05 kg (2.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis