

test

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **7.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (80.5%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (15.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.13 kg (4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Amarillo | 10 g | 0 min | 9.5 % |