

## test

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- 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 %