

## Wspólne II

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- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **7.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (53.6%)	79 %	6
Grain	Strzegom Monachijski typ I	1.2 kg (21.4%)	79 %	16
Grain	Pilzneński	1 kg (17.9%)	81 %	4
Grain	Carahell	0.4 kg (7.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	5 %
Boil	Hallertau	25 g	20 min	5 %
Boil	Hallertau	20 g	15 min	5 %
Boil	Pacifica (NZ)	18 g	0 min	4.8 %
Boil	Simcoe	20 g	0 min	13.2 %
Boil	Galena	15 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11 g	safale