Kamil piwo parapetówka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **14.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg *(52.6%)*	81 %	8
Grain	Diastatyczny	0.5 kg *(5.3%)*	75 %	3
Grain	Karmelowy Czerwony	1 kg *(10.5%)*	75 %	59
Grain	Jasny klepiskowy	0.5 kg *(5.3%)*	75 %	3
Grain	Karmelowy Jasny 30EBC	1 kg *(10.5%)*	75 %	30
Grain	płatki jęczmienne	1 kg *(10.5%)*	60 %	4
Grain	Castle Cafe	0.5 kg *(5.3%)*	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	45 g	60 min	3.5 %
Boil	Sybilla	60 g	30 min	3.5 %
Aroma (end of boil)	Sybilla	60 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.