

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (27.8%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (27.8%)	80 %	5
Grain	Płatki pszeniczne	0.8 kg (22.2%)	85 %	3
Grain	Płatki owsiane	0.8 kg (22.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	12.1 %
Whirlpool	Simcoe	40 g	5 min	12.1 %
Whirlpool	Ekuanot	50 g	5 min	13.3 %
Dry Hop	Motueka	69 g	2 day(s)	4.5 %
Dry Hop	Sabro	69 g	2 day(s)	15 %