

# BezLipy

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58%)	80 %	5
Grain	Pszeniczny	1.2 kg (34.8%)	85 %	4
Grain	Żytni	0.25 kg (7.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Sorachi Ace	10 g	60 min	10 %
Dry Hop	Sorachi Ace	20 g	3 day(s)	10 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	---