

## Druga warka na młóto

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (100%)	80 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	45 g	60 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	20 g	Fermentis