

## mix resztek PA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale	4.5 kg (86.5%)	78 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.8%)	75 %	30
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4
Grain	Monachijski	0.2 kg (3.8%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13 %
Boil	IUNGA	10 g	20 min	11 %
Boil	Saaz (Czech Republic)	20 g	10 min	4 %
Boil	CENTENNIAL	20 g	0 min	10 %
First Wort	lunga	15 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale
Lub 05				