

# piwerko

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- Gravity **11 BLG**
- ABV ---
- IBU **29**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Rice, Flaked	0.5 kg (9.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	30 min	15 %
Boil	Galaxy	10 g	15 min	15 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's M36	Ale	Dry	20 g	---