

# piwko w plener

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **2.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (71.8%)	81 %	4
Grain	Słód owsiany Fawcett	0.3 kg (7.7%)	61 %	5
Grain	Briess - Wheat Malt, Red	0.3 kg (7.7%)	81 %	5
Grain	Płatki owsiane	0.5 kg (12.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12.5 %
Boil	Mosaic	15 g	15 min	12.5 %
Boil	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Cascade	20 g	3 min	6 %
Aroma (end of boil)	Mosaic	10 g	3 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis