

## powrót

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (33.3%)	81 %	4
Grain	Monachijski	2.1 kg (46.7%)	80 %	16
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	płatki jęczmienne	0.2 kg (4.4%)	60 %	4
Sugar	cukier	0.2 kg (4.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lotus	50 g	10 min	16.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis