

# Przemkowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (50%)	82 %	4
Grain	soufflet pale Ale malt	1 kg (17.9%)	80 %	5
Grain	Weyermann - Vienna Malt	1 kg (17.9%)	81 %	8
Grain	Strzegom Monachijski typ II	0.4 kg (7.1%)	79 %	22
Grain	Weyermann pszeniczny jasny	0.4 kg (7.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	30 g	1 min	6 %
Boil	Mosaic	30 g	1 min	10 %
Boil	Vic Secret	30 g	1 min	16.3 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	7 min