

soul2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (64%)	81 %	4
Grain	Colorado Pale Bas	1.8 kg (36%)	80 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	70 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Lager	Slant	100 ml	---