

# Szymkove jasne

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (90.9%)	81 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amore preta	10 g	1 min	11.2 %
Boil	Magnum	15 g	20 min	13.5 %
Whirlpool	Mosaic	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest i sok z limonki	20 g	Secondary	1 day(s)