

**XXX**

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.5 kg (33.3%)	83 %	6
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (11.1%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.75 kg (16.7%)	82 %	5
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	20 min	13.5 %
Whirlpool	Azacca	30 g	20 min	10.8 %
Whirlpool	Nectaron	30 g	20 min	9.9 %
Dry Hop	Citra	70 g	9 day(s)	13.5 %
Dry Hop	Azacca	70 g	9 day(s)	10.8 %
Dry Hop	Nectaron	70 g	9 day(s)	9.9 %