

#13

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **1 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (82%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.2%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.6 kg (9.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Huell Melon | 10 g | 60 min | 6.2 % |
| Boil | Huell Melon | 40 g | 30 min | 6.2 % |
| Boil | Huell Melon | 50 g | 10 min | 6.2 % |
| Boil | Huell Melon | 50 g | 0 min | 6.2 % |
| Dry Hop | Huell Melon | 50 g | 7 day(s) | 6.2 % |