

#26

- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (48%) | 80 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 0.5 kg (16%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (32%) | 81 % | 5 |
| Grain | Abbey Malt Weyermann | 0.125 kg (4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lubelski | 5 g | 18 min | 4 % |
| Boil | oktawia | 5 g | 17 min | 7.8 % |
| Boil | puławski | 5 g | 16 min | 8.9 % |
| Boil | sybilla | 5 g | 15 min | 13.5 % |
| Boil | lubelski | 5 g | 14 min | 4 % |
| Boil | oktawia | 5 g | 13 min | 7.8 % |
| Boil | puławski | 5 g | 12 min | 8.9 % |
| Boil | sybilla | 5 g | 11 min | 13.5 % |
| Boil | lubelski | 5 g | 10 min | 4 % |
| Boil | oktawia | 5 g | 9 min | 7.8 % |
| Boil | puławski | 5 g | 8 min | 8.9 % |
| Boil | sybilla | 5 g | 7 min | 13.5 % |
| Boil | lubelski | 5 g | 6 min | 4 % |
| Boil | oktawia | 5 g | 5 min | 7.8 % |
| Boil | puławski | 5 g | 4 min | 8.9 % |
| Boil | sybilla | 5 g | 3 min | 13.5 % |