

## #46

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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	Castle Malting - Pilszeński 6-rzędowy	5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Amarillo	25 g	10 min	9.5 %
Whirlpool	lunga	50 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM700	Ale	Slant	50 ml	---