

## #47

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (71.4%)	80 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	talus	50 g	20 min	7.9 %
Boil	athanum	50 g	10 min	3.4 %
Boil	amarillo	50 g	5 min	8.5 %

### Yeasts

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