

- Gravity **13.5 BLG**
- ABV ---
- IBU **40**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.25 kg (68%) | 79 % | 6 |
| Grain | Weyermann pszeniczny jasny | 1 kg (16%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (16%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 50 g | 30 min | 13.5 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 13.5 % |