

#9 Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (67.2%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.8%)	79 %	10
Grain	Monachijski	0.5 kg (8.4%)	80 %	16
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4
Grain	Caramunich® typ I	0.2 kg (3.4%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Dry Hop	sylva	40 g	3 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale