

apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM ---

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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | Castle Pale Ale | 6 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 30 min | 10 % |

Notes

- Ziarno pale ale 2,5 kg
pszeniczny pilznieński 2 kg
monachijski 1,5 kg
chmiele Marynka 50 gotowanie 30 min
lubelski 50 gotowanie 30 min
na zimno 30 g lubelski
Sep 2, 2021, 12:35 PM