

bruno kooperacja

- Gravity **13.1 BLG**
- ABV ---
- IBU **32**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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 Pale Ale | 5 kg (92.6%) | 80 % | 8 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (7.4%) | 76.1 % | 0 |
| na cichą z mango do 10l | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Citra | 50 g | 15 min | 12 % |