

# E1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **5.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (66.7%)	80 %	7
Grain	Monachijski	2 kg (33.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	60 g	30 min	7.1 %
Mash	Oktawia	40 g	30 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	500 ml	Fermentis