

# KANIKUŁY

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (22.2%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.7 kg (15.6%)	81 %	6
Grain	Żytni	0.3 kg (6.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki Owciate	300 g	Mash	60 min