

# #Mikołaj KWK Pstrowski

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (93%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (4.7%)	78 %	4
Grain	Płatki pszeniczne	0.1 kg (2.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale