

## P12

- Gravity **13.3 BLG**
- ABV ---
- IBU **27**
- SRM **14.5**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.85 kg (74.7%)	81 %	4
Grain	Briess - Caramel Malt 90L	0.375 kg (9.8%)	75 %	150
Grain	Strzegom Monachijski typ II	0.215 kg (5.6%)	79 %	22
Grain	Biscuit Malt	0.375 kg (9.8%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Olicana	10 g	60 min	6.9 %
Boil	Olicana	15 g	30 min	6.9 %
Boil	Olicana	25 g	5 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BELGIAN ABBEY M47	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytryny	3 g	Boil	5 min
Flavor	Skórka pomarańczy	5 g	Boil	5 min