

piwo

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM ---
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (42.9%) | 79 % | --- |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | --- |
| Grain | Strzegom Pale Ale | 3.5 kg (50%) | 79 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Citra | 15 g | 5 min | 12 % |