

Real ale

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **15**
- SRM **1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Glukoza	2 kg (100%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Marynka	15 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Ale	Dry	10 g	---