

resztki

- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.5 kg (67.6%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (27%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Summer | 20 g | 10 min | 5.3 % |
| Dry Hop | Summer | 30 g | --- | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Wyeast 1272 American Ale II | Ale | Slant | 70 ml | --- |