

## sam nie wiem co to

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **13.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pilznieński         | 1.25 kg (49.5%) | 81 %  | 4   |
| Grain | Płatki owsiane      | 0.125 kg (5%)   | 85 %  | 3   |
| Grain | Strzegom Karmel 300 | 0.25 kg (9.9%)  | 70 %  | 299 |
| Grain | Monachijski         | 0.5 kg (19.8%)  | 80 %  | 16  |
| Grain | Pszeniczny          | 0.4 kg (15.8%)  | 85 %  | 4   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 7 g    | 60 min | 10 %       |
| Boil    | Citra      | 15 g   | 10 min | 12 %       |
| Boil    | Citra      | 7 g    | 0 min  | 12 %       |
| Boil    | Centennial | 8 g    | 0 min  | 10.5 %     |

### Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| us-05 | Wheat | Slant | 300 ml | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |