

# sciepa

---

- Gravity **19.6 BLG**
- ABV ---
- IBU ---
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.22 kg (3%)	80 %	7
Grain	Karmelowy Czerwony	0.11 kg (1.5%)	75 %	50
Grain	Weyermann - Carapils	0.25 kg (3.4%)	78 %	4
Grain	Strzegom Monachijski typ II	0.66 kg (9.1%)	79 %	20
Grain	Pszeniczny	0.55 kg (7.5%)	85 %	4
Grain	słód pilzneński	5.5 kg (75.4%)	--- %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew