

ŚLIPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **49**
- SRM **5.8**
- 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 **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (96.6%)	85 %	7
Grain	Carahell	0.1 kg (3.4%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	15 g	60 min	12 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Dry Hop	Citra	25 g	6 day(s)	12 %
Boil	Amarillo	15 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale