

soul

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.1**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.1 kg (85.4%) | 81 % | 4 |
| Grain | Colorado Pale Bas | 0.7 kg (14.6%) | 80 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 20 min | 4 % |
| Boil | Sybilla | 50 g | 40 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s33 | Lager | Dry | 11.5 g | --- |