

## start fx-01

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- Gravity **10.7 BLG**
- ABV ---
- IBU **26**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	10 min	10 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---