

## Sweet nothings

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **7.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (62.5%)	80 %	5
Grain	Monachijski	0.25 kg (12.5%)	80 %	16
Grain	Orkiszowy bestmalz	0.25 kg (12.5%)	80 %	4
Grain	Cookie Strzegom	0.25 kg (12.5%)	80 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	50 min	7.1 %
Whirlpool	Galaxy	30 g	1 min	15 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Oktawia	40 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	8 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Boil	60 min
Spice	Aronia	50 g	Boil	40 min
Fining	Whirfloc	1 g	Boil	10 min