

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.7 kg (89.3%)	82 %	4
Grain	Strzegom Karmel 30	0.5 kg (6.7%)	75 %	30
Sugar	Candi Sugar, Clear	0.3 kg (4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Galaxy	30 g	0 min	14.5 %
Whirlpool	Centennial	30 g	0 min	9.4 %
Whirlpool	Cascade	30 g	0 min	7.1 %
Dry Hop	Galaxy	40 g	3 day(s)	14.5 %
Dry Hop	Centennial	40 g	3 day(s)	9.4 %
Dry Hop	Cascade	40 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis