Letnie przesilienie czyli naduś mnie

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **29**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(71.4%)*	81 %	4
Grain	Pszeniczny	0.3 kg *(7.1%)*	85 %	4
Grain	Słód owsiany Fawcett	0.2 kg *(4.8%)*	61 %	5
Grain	Bestmalz Carmel Pils	0.2 kg *(4.8%)*	75 %	5
Grain	Płatki owsiane	0.3 kg *(7.1%)*	60 %	3
Grain	Płatki pszeniczne	0.2 kg *(4.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	10 g	60 min	9.9 %
Whirlpool	Nectaron	90 g	10 min	9.9 %
Dry Hop	Nectaron	50 g	14 day(s)	9.9 %
Dry Hop	Nectaron	50 g	2 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66	Ale	Dry	10.5 g	Mangrove Jack's

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.