

## #17

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (39.2%)	80 %	6.5
Grain	Strzegom Pilzneński	2 kg (39.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Płatki owsiane	0.6 kg (11.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.6 %
Boil	Amarillo	15 g	20 min	8.6 %
Boil	Galaxy	5 g	20 min	13.3 %
Boil	Amarillo	5 g	5 min	8.6 %
Boil	Galaxy	10 g	5 min	13.3 %
Dry Hop	Amarillo	15 g	7 day(s)	8.6 %
Dry Hop	Galaxy	35 g	7 day(s)	15 %