

## #23

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **60**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Pszemiczny	0.5 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	11.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm45	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka grejpfruta	100 g	Boil	10 min
Herb	wędzona herbata	5 g	Boil	5 min