

# 43300

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.8**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (25%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.2 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Cascade PL	20 g	15 min	5.2 %
Whirlpool	Cascade PL	15 g	0 min	5.2 %
Whirlpool	Lublin (Lubelski)	15 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	5 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	15 min