

#47

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (28.6%) | 80 % | 5 |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 5 kg (71.4%) | 80 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | talus | 50 g | 20 min | 7.9 % |
| Boil | athanum | 50 g | 10 min | 3.4 % |
| Boil | amarillo | 50 g | 5 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| FM700 | Ale | Slant | 50 ml | --- |