

## #6 Resztkowe :D

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **5.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1 kg (39.5%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	1.27 kg (50.2%)	80.5 %	6
Grain	Carnel Amber Malt	0.16 kg (6.3%)	75 %	70
Grain	BESTMALZ - Best Vienna	0.1 kg (4%)	80.5 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	13.8 %
Aroma (end of boil)	Mosaic	8 g	15 min	10.8 %
Boil	Citra	8 g	5 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1 g	Safale