

# American soul

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Pilzneński	2.5 kg (49%)	81 %	4
Grain	Colorado Crystal	1 kg (19.6%)	80 %	20
Grain	Colorado Honing	1.6 kg (31.4%)	80 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	40 min	3.5 %
Boil	Marynka	30 g	10 min	10 %
Boil	Lublin (Lubelski)	40 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---