

# bruno kooperacja

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- Gravity **13.1 BLG**
- ABV ---
- IBU **32**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (92.6%)	80 %	8
Sugar	Milk Sugar (Lactose)	0.4 kg (7.4%)	76.1 %	0
na cichą z mango do 10l				

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	15 min	12 %