

Harvest ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (38.2%) | 80 % | 5 |
| Grain | Pilzneński | 1.5 kg (57.4%) | 81 % | 4 |
| Grain | Simpsons - Crystal Medium | 0.1 kg (3.8%) | 74 % | 150 |
| Grain | Black (Patent) Malt | 0.015 kg (0.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 16 g | 45 min | 7.5 % |
| Aroma (end of boil) | HWC | 15 g | 5 min | 5 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP029 - German Ale/Kölsch Yeast | Ale | Liquid | 111 ml | White Labs |